

Amish-Style Smothered Mushroom Burgers

Yield: 4 servings

1 1/4 lb ground beef
1 teaspoon salt, divided
1/4 teaspoon plus 1/8 teaspoon black pepper, divided
1 tablespoon olive oil
1/2 cup thinly sliced yellow onion
4 ounces sliced exotic mushrooms or 2 cups sliced button mushrooms
2 teaspoons Worcestershire sauce
4 slices deli-style sliced cheese, such as [colby-jack cheese](#)
4 onion rolls, split, lightly toasted or grilled

Combine the beef, 3/4 teaspoon salt and 1/4 teaspoon black pepper. Shape into 4 patties, 1/2-inch thick.

Grill the patties, 4 to 5 minutes per side or until the internal temperature reaches 160°F.

Meanwhile, heat the olive oil in a large nonstick skillet over medium-high heat. Add the onions and cook for 2 minutes. Stir in the mushrooms, Worcestershire sauce, remaining 1/4 teaspoon salt and 1/8 teaspoon black pepper. Cook and stir for 5 minutes or until tender.

Place cheese slices over patties during the last minute of cooking. Serve [mushroom burgers](#) in rolls topped with mushroom and onion mixture.

Source: [Sargento Cheese](#)