



Grilled Mushroom Swiss Burgers

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This beefy mushroom Swiss burger recipe is too good not to try. It's a great way to spice up an ordinary hamburger. Not only can this be done on the grill, but you can also pan-fry the burgers if preferred.

Ingredients

- 1 ½ pounds lean ground beef - ½ teaspoon seasoned meat tenderizer - salt and pepper to taste - 2 teaspoons butter - 2 (4 ounce) cans sliced mushrooms
- drained - 2 tablespoons soy sauce - 4 slices Swiss cheese - 6 hamburger buns

Instructions

1. Preheat an outdoor grill for medium heat and lightly oil the grate. Divide ground beef into 6 equal-sized patties; season with meat tenderizer.
2. salt
3. and pepper. Set aside. Melt butter in a skillet over medium heat. Add mushrooms and soy sauce; cook and stir until browned. Set aside and keep warm. Grill patties on the preheated grill until cooked through.
4. about 6 minutes per side. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Spoon mushroom mixture evenly on top of patties on the grill; top each one with a slice of Swiss cheese. Cover the grill until cheese melts.
5. about 1 minute. Remove patties from the grill and serve on hamburger buns.