



BaconMushroomSwiss Burger

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This bacon Swiss burger combines crisp smoky bacon earthy mushrooms and melty Swiss cheese The herbed mayonnaise adds instant sophistication and toasting the buns gives an extra layer of texture Sweet potato fries or chips go great with this burger

Ingredients

- - ½ cup mayonnaise - 3 tablespoons herbes de Provence - 2 teaspoons Worcestershire sauce - 1 teaspoon lemon juice - 8 hamburger Buns - ½ pound thick-cut smoked bacon - ½ pound button mushrooms
- sliced - 1 tablespoon soy sauce - 2 pounds lean ground beef - 2 teaspoons garlic granules - salt and pepper
- to taste - 16 slices Swiss cheese - Burger trimmings as desired
- including lettuce
- tomato
- onion and pickles

Instructions

1. Prepare herbed mayo in a medium bowl by combining mayonnaise
2. dried herbs
3. Worcestershire sauce
4. and lemon juice
5. mixing well. Cover and refrigerate. Cut each strip of bacon in half and cook in a skillet over medium heat until crisp. Remove and drain on paper towels. Pour off all but 1 tablespoon bacon drippings from the pan. Add mushroom slices and soy sauce to the pan. Over medium heat
6. sauté mushrooms until browned and soft
7. about 5 to 10 minutes. Drain on paper towels. Preheat grill for medium heat and lightly oil the grate. To prepare burgers
8. mix ground beef
9. garlic granules
10. salt
11. and pepper together in a bowl. Form into patties. Place on prepared grill and grill 3 to 5 minutes per each side. An instant-read thermometer inserted into the center should read 150 degrees F (65 degrees C). During last 2 minutes of cooking
12. top with cheese and cover to melt cheese. Meanwhile
13. heat oven to 400 degrees F (200 degrees C)
14. arrange hamburger buns on a foil-lined cookie sheet and lightly toast hamburger buns in the oven on each side. When toasted
15. remove buns to serving plates and spread some herbed mayonnaise on each bun. To serve
16. put cheese-topped patties on each bun
17. add desired hamburger trimmings
18. finish with top bun and enjoy. Tip Herbes de Provence is a French-style blend of rosemary
19. thyme
20. oregano
21. savory
22. and other herbs. You can mix it up by using dried Italian herbs or just go with your favorite
23. whether that's dried basil
24. chives or parsley.