



mushroom onion swiss burgers

2 lbs. ground chuck
1/4 cup italian style bread crumbs
1 egg
1 large sweet onion, halved and ringed
salt & pepper
3 tbs. butter
1 8-oz. package of whole button mushrooms, sliced (don't buy pre-sliced, i'll explain later)
6 slices swiss cheese
6 good quality hamburger buns
optional: bacon, cooked

1. in a large bowl, hand mix the meat, egg, bread crumbs, salt & pepper til well blended. form into 6 balls. flatten into 3/4" thick patties. cook to your desired doneness on a grill or in a frying pan (i like mine medium, so i do 6 minutes per side on a grill). when burgers are close to being done on the second side (about 2-3 minutes to go), cover with swiss cheese to melt.
2. while burgers are cooking, melt the butter in a large skillet on medium. add the mushrooms and the onions. stir occasionally. side note on the mushrooms: i have found that pre-sliced mushrooms don't soften and absorb the butter like whole mushrooms that you slice yourself will do, so i recommend slicing them yourself.
3. if bacon is desired, add a few strips. top with mushroom & onion mixture.

makes six 1/3 lb. burgers. enjoy! =)

<http://www.oncupcakemoon.com/recipes/mushroomonionswissburgers.pdf>