



GROUND BEEF

Mushroom Swiss Burger

Prep Time: 5 minutes
Cook Time: 15 minutes
Total Time: 20 minutes
Servings: 4

INGREDIENTS

1 pound Grass Run Farms® grass fed ground beef
1 tablespoon salt
1 tablespoon pepper
1 tablespoon onion powder
1 tablespoon garlic powder
2 tablespoons salted butter
1 white onion, sliced
1/2 lb. whole or sliced white mushrooms
2-3 tablespoons Dijon mustard
8 slices Swiss Cheese
4 burger buns
1 bunch Arugula for serving

PREPARATION

1. Preheat grill to medium.
2. In a bowl, combine grass fed ground beef, garlic powder, onion powder, salt and pepper to taste, being careful not to over mix. Adjust seasoning, if needed, then form 4 even thin patties, about 1/2-inch thick, and set aside.
3. Preheat skillet to medium-high heat.
4. Slice onions and mushrooms, if not pre-sliced.
5. Place 2 tablespoons of butter into the skillet. Sauté both the onions and mushrooms and cook until tender and caramelized (approximately 3-5 min).
6. Grill burgers over medium-high heat, flipping once until desired doneness is reached, approximately 4 minutes each side for medium. Alternative: In a medium skillet over medium-high heat, sear the burgers 4 minutes on each side.
7. Grab the slices of Swiss cheese and place 2 slices over each grilled patty. Let the cheese melt for approximately 1-2 minutes. Optional: While the cheese is melting, slice the burger buns and place on grill for 1-2 minutes to form grill marks.
8. Grab a spoonful of Dijon mustard and spread it on each side of the bun.
9. Lay a handful of Arugula on one side of the bun then top with a patty.

10. To finish the burger, place the sautéed onions and mushrooms on the patty and top with the other half of the bun.

Recipe Courtesy of Grillin With Dad for Grass Run Farms
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