

Copycat Hardees Mushroom and Swiss

Ingredients

1 1/2 lbs Ground Beef (80/20 fat ratio)
20-25 button Mushroom, cleaned and sliced
6 slices Swiss Cheese
1/2 can Cream of Mushroom soup (save other 1/2 for chicken a la king)
6 Hamburger Buns
2 Tbsp Milk
1 Tbsp Unsalted Butter
1 tsp Fresh Ground Pepper
1/2 tsp Garlic Powder
1/2 tsp Salt
2 Tbsp Worcester Sauce
2 Tbsp Canola or Olive Oil

Instructions

Heat oil in saute pan and bring to medium-high heat. Toss in fresh mushrooms and cook for a few minutes till soft and tender. When mushrooms are cooked, add 1 tablespoon Worcester sauce and 1 tablespoon butter. Next, add 1/2 can mushroom soup, mix well and heat to simmer. Last, add 2 tablespoons of milk, stir again, cover and set on very low temp till ready to plate your burgers.

Time to preheat your grill. Medium to medium high on a gas grill should be fine. You can do burgers on the stove, but grilling is best.

With beef at room temp, place in a mixing bowl and add pepper, salt, garlic, 1 Tbsp Worcester sauce and mix. Separate into 6 balls. Form 1/4 lb patties and place on hot grill. Cook to

desired doneness.

Once burgers are cooked, place slices of swiss cheese on each burger and shut grill for 15-30 seconds. When cheese is melted, place burger on bun, cover with Mushroom sauce and serve!

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