



Smoky Stuffed Cheeseburger With Bourbon Onions & Marinated Trumpet Mushrooms

Wine Pairing: Merlot

Burger Type: Beef

Bun Type: Brioche

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INTRODUCTION:

Thick, decadent burger. Smoky, creamy cheese filling packed between two beef and mushroom blended burgers. Cooked in cast iron to perfection. Served on a buttery, toasted brioche bun with mayonnaise on a bed of sweet bourbon onions. The burger is topped with mixed greens and marinated trumpet mushrooms.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger:

- 2 Pounds ground beef
- 1 Pound cremini mushrooms, chopped
- 2 Tablespoons garlic powder
- 2 Tablespoons Worcestershire sauce
- Dash of salt and pepper

Bourbon Caramelized Onions:

- 2 Medium onions, sliced
- 2 Tablespoons sugar
- 2 Tablespoons salt
- 1 Tablespoon garlic powder
- 4 Ounces chicken stock
- 4 Ounces bourbon
- 2 Ounces Worcestershire sauce
- 2 Ounces sherry vinegar
- 1 Sprig thyme



- 1 Sprig rosemary

Marinated Trumpet Mushrooms:

- 12 Trumpet mushrooms, sliced
- 1 Sprig thyme
- 1 Sprig rosemary
- 3 Tablespoons parsley
- 3 Tablespoons whole grain mustard
- 3 Tablespoons apple cider vinegar
- 3 Tablespoons oil, to sear
- 3 Tablespoons sugar
- Dash of salt and pepper

Smokey Cheese Stuffing:

- 4 Ounces goat cheese
- 4 Ounces smoked Gouda
- 2 Ounces smoked white cheddar
- 1 Tablespoon garlic powder
- 1 Tablespoon parsley
- 2 Tablespoons mayonnaise

Other:

- 6 Brioche buns
- 2 Tablespoons mayonnaise, per bun (12 total)
- ¼ Cup mixed greens, per bun (2 ½ cups total)

INSTRUCTIONS:

1. Mix beef, chopped mushrooms, garlic powder and Worcestershire sauce together. Set aside
2. On low heat, sweat out onions until they begin to brown
3. Deglaze with bourbon
4. Add salt, sugar, garlic powder, Worcestershire, sherry vinegar, chicken stock, thyme, and rosemary. Reduce and set aside
5. Sear trumpet mushrooms with thyme and rosemary
6. Mix whole grain mustard, parsley, oil, apple cider vinegar and sugar. Season with salt, pepper to taste.
7. Toss mushrooms in dressing – then set aside



8. Mix goat cheese with smoked Gouda, smoked cheddar, garlic powder, parsley and mayo – then set aside
9. Stuff burger with cheese filling and season with salt and pepper
10. Cook burger until desired doneness
11. In separate pan, toast brioche buns with butter
12. Plate burger on toasted brioche with mayo, caramelized onions, trumpet mushrooms and mixed greens