



## **Shiitake & Basil Burger**

Blended Burger by Chef Bob Munnich from Grill Marks  
Greenville, South Carolina

### **Mushroom Sauce:**

3 ounces shiitake mushrooms, sliced  
4 shallots, sliced  
3 ounces red wine  
5 oz demi-glaze or dark brown gravy (homemade or from mix)

### **Burger Patties:**

1 (1/2 oz) unsalted butter  
12 basil leaves, sliced into thin strips  
1/2 pinch crushed red pepper flakes  
7 ounces shiitake mushrooms. Rough chop  
2 cloves garlic, chopped  
21 oz ground beef or beef chuck  
Salt and pepper to taste  
12 oz manchego or hot pepper cheese, sliced  
To serve:  
4 brioche buns, split  
4 oz arugula or fresh spinach  
1 tomato, sliced  
1 red onion, thin sliced

**Prepare Mushroom Sauce:** In a medium saucepan over high heat, add shiitake slices, shallots and red wine. Bring to boil and reduce by half. Add demi-glace or brown gravy, continue cooking until sauce thickens. Set aside.

**Prepare Burger Patties:** In a medium saucepan over medium-high heat, melt butter. Add sliced basil, red pepper flakes, and shiitake mushrooms. Sauté until soft and lightly browned. Add garlic, sauté about 1 minute. Set aside to cool. Place mushroom mixture in a food processor, purée until fine chopped.

In a large bowl, combine beef and puréed mushrooms and season with salt and pepper. Divide the mushroom/meat mixture into 4 equal patties. Cook burgers on grill or stovetop until browned. Top with cheese slice, cook until lightly melted. Set aside. Split buns and place arugula, tomato and onion on bottom half. Top with burger patty and sauce. Top with bun and serve. Serves: 4

**Recipe by:** Chef Bob Munnich from Grill Marks

For More Information See:

<http://www.mushroomsonthemenue.com/portfolio/shiitake-basil-burger/>

**Cook's Note:** I used pepper cheese, spinach and served them on homemade potato buns. I like to toast the inside of the buns when we serve burgers.

**About the Recipe:** All of us want one of those juicy, full of flavor burgers snuggled on a fresh baked bun along with juicy tomatoes, spirited onion slices, and covered with a robe of melting cheese. Look no further! This mushroom blended beef burger will do it all. Adding a red wine flavored mushroom gravy sauce loaded with Shiitake mushrooms is the perfect finish. Yes, it's that delicious!