

# WILD MUSHROOM-CHEDDAR BURGER

BEST SERVED WITH  
ANGELS GATE 2007 GAMAY NOIR

Cook Time: 25 min Level: Easy Yield: 4 Servings

## Ingredients

- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 12 ounces assorted mushrooms (such as cremini, chanterelles, and stemmed shiitakes), chopped
- 1 small shallot, finely diced
- Kosher salt and freshly ground black pepper
- 1 tablespoon chopped fresh thyme leaves
- 2 tablespoons chopped fresh flat-leaf parsley leaves
- 1 1/2 pounds ground chuck (80 percent lean) or ground turkey (90 percent lean)
- 1 1/2 tablespoons canola oil
- 4 slices sharp cheddar cheese
- 4 hamburger buns, split; toasted, if desired (see below)
- Chipotle Ketchup (optional, recipe follows)



## Directions

Heat the olive oil and butter in a large saute pan over high heat until almost smoking. Add the mushrooms and cook, stirring occasionally, until soft, about 5 minutes. Add the shallots, season with salt and pepper, and cook until the mushrooms are golden brown, about 5 minutes. Stir in the thyme and parsley and transfer to a bowl.

Divide the meat into 4 equal portions (about 6 ounces each). Form each portion loosely into a 3/4-inch-thick burger and make a deep depression in the center with your thumb. Season both sides of each burger with salt and pepper.

Cook the burgers, using the canola oil and topping each one with a slice of cheese and a basting cover during the last minute of cooking.

Place the burgers on the bun bottoms and top each burger with chipotle ketchup, if using, and a large spoonful of the mushrooms. Cover with the bun tops and serve immediately.

### Chipotle Ketchup

- 1 cup ketchup
- 2 to 3 tablespoons pureed canned chipotle in adobo (depending on how spicy you prefer it)
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

Whisk together the ketchup, chipotle, salt, and pepper in a small bowl. Cover and refrigerate for at least 30 minutes to allow the flavors to meld. The sauce will keep for 1 week in a tightly sealed container in the refrigerator.

### Toasted Burger Buns

The taste and the texture of buns are best when lightly toasted. To toast a bun on a grill, grill pan, or griddle, split the bun open, place it cut side down on the grill, and grill until light golden brown, about 10 seconds. Alternatively, you can place the split bun halves cut side up on a baking sheet and cook them under a preheated broiler until light golden brown, about 30 seconds. Keep a close eye on them and don't let them get too brown or else that texture will take on a life of its own and defeat the purpose of starting with a soft bun.