



Mushroom Swiss Burger

Ingredients Needed for Mushroom Swiss Burgers

- 1 package Aunt Millie's Hearth Whole Grain Hamburger Buns
- 1 pound ground beef
- ¾ cup ketchup
- 1 tablespoon Worcestershire Sauce
- 1 tablespoon yellow mustard
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ¾ cup low-fat mayonnaise
- 3 tablespoon Parmesan cheese, grated
- 4 ounces fresh mushroom, sliced
- 4 slices swiss cheese
- 4 slices lettuce



Directions | Yield: 8 servings of Mushroom Swiss Burgers

1. Preheat grill or medium pan over medium heat.
2. Gently combine the first six Ingredients (excluding buns) and shape into 4 patties.
3. Meanwhile gently combine mayonnaise and parmesan cheese. Set aside.
4. Grill patties over medium-high heat for 7-8 minutes per side until desired degree of temperature. Add cheese, and cook 2-3 more minutes, until melted.
5. Meanwhile, saute the mushroom in a skillet over medium- high heat,
6. Top each bun with a slice of lettuce, a burger, desired amount of mushrooms and parmesan mayo.
7. Serve immediately and enjoy your Mushroom Swiss Burger!

