



Magic Mushroom Burger

Ingredients

2 pounds ground chuck
1 pound sweet Italian sausage
salt and freshly ground black pepper, to taste
2 cup sliced crimini mushrooms
2 cup sliced shitake mushrooms
2 cup sliced white mushrooms
¼ cup olive oil
1 tablespoon fresh thyme leaves
2 tablespoon chopped shallots
6oz garlic herb goat cheese, softened
6 ciabatta buns, split and toasted

Instructions

Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.

Gently combine the chuck, sausage, salt, and pepper. Shape into 6 patties to fit the bun.

Sauté the mushrooms in olive oil for about 5 minutes. Add the thyme and shallots and sauté for an additional 5 minutes. Season with salt and pepper.

When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, until done to your preference (at least 160 degrees internal temperature).

To assemble the burgers, spread equal portions of the softened goat cheese on each bun bottom, followed by a burger patty. Pile on the warm mushroom mixture, add the bun tops and serve.

This burger is hip with a spicy and fruit-forward Zinfandel.