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Mushroom Melt Burger

You must try this Mushroom Melt Burger. Very easy to make and surprisingly tasty. This was one of my first attempts at trying to create a unique tasting sauce some 30 years ago. It was originally intended for steak but it works even better on a burger. The Mushroom Melt Burger uses Hamburger Recipes.com's [Basic Hamburger](#) patty as a base. For convenience you could also use a regular store bought patty but you will be missing out on a some great tastes.

Serves 4

For the Patties:

- 4 [Basic Hamburger](#) patties
- your favourite barbecue sauce

For the Sauce:

- 4 tablespoons processed cheese spread, like Cheez Whiz
- 4 tablespoons sliced canned mushrooms, drained
- 1 pinch ground black pepper

For the Rolls:

- 2 fresh rolls, about the same size as the patties
- sliced tomato
- thinly sliced onion
- lettuce
- a few slices of gherkin
- mayonnaise

Add together the cheese spread, mushrooms and pepper to a saucepan and gently heat over a low temperature stirring continuously without allowing the sauce to boil. When heated through set aside and keep warm.

Cook the patties and lightly brush with the barbecue sauce when they are almost done. If you baste too early the chances are that the sauce will burn. You will find extensive patty making and cooking instructions in the [Basic Hamburger](#) recipe.

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a pan) just before the patties are done. Spread mayonnaise liberally on the bottom halves, add a thin slice of onion, some lettuce, a slice of tomato and a little sliced gherkin. Now add the patty and spoon a generous amount of cheese sauce over the patty. Top off with the other half of the roll. Enjoy a great tasting Mushroom Melt Burger.

Bon Appetit!