

# Blended Burger – classic recipe



## INGREDIENTS:

- 1 pouch (40 oz) Monterey Unseasoned Finely Diced Mushrooms
- 5 LB Ground Beef (85/15% recommended)
- 2 Tbsp Steak/Burger Seasoning (a dry blend of salt, garlic and peppers)
- 20-30 Hamburger Buns

Burger Condiments and Toppings, as desired: tomatoes, lettuce, onion, ketchup, mayonnaise, mustard, pickles, etc.

## DIRECTIONS:

1. Prepare condiments: wash then slice or cut tomato, onion, lettuce, etc.
2. In large mixer, use slow speed to blend together ground meat, burger seasoning, and finely diced mushrooms until well mixed.
3. Form mixture into patties. This recipe will make twenty 6-oz patties or thirty 4-oz patties.
4. Fry or grill patties until internal temperature reaches 160°F.
5. Assemble burgers.

- This recipe is for production of 4-oz or 6-oz patties (prior to cooking). It can be adapted to any size burger. It also works well for meatballs and will make approx. 120 1-oz meatballs.
- Due to increased moisture in these patties, cook times may be somewhat longer than for typical 100% beef patties or meatballs.

### PREP TIME:

15 minutes

### COOK TIME:

10 minutes

### SERVINGS:

20 to 30