



STUFFED BURGER

METHOD:

- SMASH BURGER FLAT
- STACK QUARTERED AMERICAN CHEESE
- PLACE THE CHEESE INTO THE FLAT PORTION OF BEEF AND FORM INTO A BALL WHILE GETTING THE CHEESE INTO THE CENTER OF THE MEAT. KEEP THE CHEESE COMPLETELY SURROUNDED BY MEAT.

IT IS CRITICAL TO NOT HAVE ANY CHEESE SHOWING THROUGH THE MEAT BECAUSE IT WILL POUR OUT!

SHITAKI MUSHROOM SAUCE

YIELD: 3 1/2 CUPS

INGREDIENTS:

1/4 C	OLIVE OIL
3 OZ	WHIPPED BUTTER
1/2 LB	ONION, DICED
3 OZ	GARLIC, CHOPPED
1 LB	SHITAKI MUSHROOMS
1 1/2 TSP	KOSHER SALT
1/2 TSP	BLACK PEPPER
1 C	WHITE WINE
1 1/2 TSP	PARSLEY, CHOPPED

METHOD:

- REMOVE STEMS FROM MUSHROOMS, BUT DO NOT DISCARD
- SLICE MUSHROOM CAPS ¼ INCH THICK
- CUT OFF THE “DIRTY” END OF THE STEMS AND ADD THE STEMS TO THE SLICED MUSHROOM CAPS
- IN A LARGE POT, HEAT OLIVE OIL OVER HIGH HEAT
- ADD BUTTER, COMPLETELY MELT
- ADD ONION AND GARLIC, SAUTE UNTIL TRANSLUSCENT
- ADD MUSHROOMS, SALT, AND PEPPER. SAUTE UNTIL MUSHROOMS ARE TENDER
- ADD WINE, BRING TO BOIL
- ONCE WINE IS BOILING, REDUCE FOR 13 MINUTES STIRRING OCCASIONALLY
- REMOVE FROM HEAT AND STIR IN PARSLEY