



GARLIC MUSHROOM BEEF BURGER WITH CAMELISED ONIONS AND THYME

Servings: 2

Prep Time: 5 minutes

Cook time: 40 minutes

INGREDIENTS:

350g chestnut or button mushrooms, sliced
1 large onion, sliced
2 cloves garlic, crushed or grated
2 tsp thyme leaves
2 beef burgers
2 buns
2 slices Emmenthal cheese
Butter, for cooking
Oil, for cooking

Garlic mushrooms and sweet caramelised onions make a great addition to a burger. It takes longer than you think to properly caramelise onions so allow at least 30 minutes and up to 45.

METHOD:



1. Melt a tablespoon or so of butter in a frying pan and add the sliced onions with a pinch of salt. Cook over low heat, stirring often until caramelised and golden - around 35-40 minutes.
2. Heat a splash of oil in a frying pan over medium heat, and add the mushrooms. Allow to cook without stirring for 5 minutes. After this time, stir the mushrooms and...

GARLIC MUSHROOM BEEF BURGER WITH CARMELISED ONIONS AND THYME

METHOD CONTINUED:



...add a pinch of salt. Stir again and add the garlic and allow to cook for a further few minutes, stirring often. Add the thyme leaves and a teaspoon or so of butter. Allow to cook for a minute more then remove from the heat.

- 3.** Light one of the Jupiter Outback gas burners and turn the heat to medium-high. Season the burgers with salt and place them on the grill. Cook for a few minutes each side or until cooked to your liking.
- 4.** Lightly toast the buns and top with a layer of onions. Top with a burger and slice of cheese. Add some mushrooms to each burger and top with the bun lids.