



## Tavern Burger

### Ingredients

#### **Peppercorn Steak Sauce:**

2oz Mayonnaise  
1 Tbl A1 Steak Sauce  
1/4 tsp Black Pepper

#### **Sauteed Mushrooms:**

6oz Mushrooms, sliced  
2 Garlic Cloves, minced

#### **Burger Assembly:**

4 slices Swiss Cheese  
2 Potato Buns, Halved  
2 Lettuce Leaves  
1oz-wt French Fried Onions



1) Combine mayo, steak sauce, and cracked black pepper. Whisk until well blended. Cover and keep chilled until ready to use.



2) Preheat a non-stick sauté pan over medium high heat until hot. When hot, add oil and swirl around pan. Add garlic and sauté until light brown and fragrant.

3) Quickly add the mushrooms and stir together with the garlic. Turn the heat down and sauté the mushrooms until browned.



5) Grill or cook protein of choice to desired temperature. A minimum temperature of 160° is recommended.



7) Lightly toast buns for 2-3 minutes if preferred.



6) When protein is almost finished cooking, add two slices of cheese and melt.



8) On bottom half of toasted burger bun, place one piece of leaf lettuce, one protein patty of choice with cheese, half of the sautéed mushrooms, half of the fried onions, and spread half of the peppercorn mayo on top bun. **Enjoy!**