

Mushroom and Beef Burgers

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Total Time 20 minutes, plus
30 minutes'
refrigeration

Rating ★ ★ ★ ★ ★ (287)

These hamburgers — cut through with roasted mushrooms — were inspired by the versions cooked by the chef Scott Samuel of the Culinary Institute of America. They are here made of half beef, half roasted mushrooms, though Mr. Samuel went two parts meat to one part mushrooms. Either way, they are incredibly moist.

INGREDIENTS

Yield: Eight 4.5-ounce patties or
six 6-ounce patties

1 pound lean ground beef
1 pound roasted mushroom
base
½ cup finely chopped onion
Salt and freshly ground pepper
to taste
½ teaspoon Worcestershire
sauce
½ cup chopped fresh parsley or
a mix of parsley, mint, cilantro
and dill
1 egg
Canola or grapeseed oil for the
pan (1 to 2 tablespoons)
Hamburger buns (preferably

PREPARATION

Step 1

In a large bowl, mix together the beef, roasted mushroom base, onion, salt, pepper, Worcestershire sauce, herbs, and egg. Form 6 to 8 patties and place them on a plate or a lightly oiled sheet pan. Refrigerate for 30 minutes.

Step 2

Preheat the oven to 425 degrees. Line a sheet pan with parchment. Heat 1 or 2 large, heavy skillets over medium-high heat and add enough oil to lightly coat the bottom (about 1 tablespoon). When the pans are hot, add the patties and cook for 4 minutes on each side. Transfer to the parchment-lined sheet pan and place in the oven for 5 minutes. Remove from the oven, let sit for a couple of minutes, and serve.

TIP

whole wheat), lettuce, sliced tomatoes, and the usual burger fixings

Advance preparation: The roasted mushroom base will keep for three days in the refrigerator. The patties can be assembled several hours before you cook them and refrigerated. They can also be wrapped individually in plastic and frozen; they will release a lot of juice from the mushrooms when you thaw them, but they will still be moist.

Private Notes

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