

"Fancy Pants" Burgers

Let's get the jump on grilling season tonight. Beyond Meat patties are served open-face-style smothered with rich tasting browned mushroom sauce. I call them "Fancy Pants" Burgers because they aren't your normal backyard burger! Each burger is finished with Gorgonzola (or blue cheese) crumbles and chopped tomato. A nice green salad and fresh fruit finish the meal.

Set a couple of frozen Beyond Meat Patties in the fridge to thaw this AM.

Preparation time: 40 minutes - Servings: 2

Organize Your Ingredients!

Notes on Organizing

Prep and organize ingredients on small plates so they are easy to add when you need them.

Salad/Dressing/Fruit

Fixings for a green salad

Il Simplicio Dressing:

3 T. extra-virgin olive oil
1/2 tsp. Prepared Mustard
2 T. Rice wine vinegar
Pinch of salt
3 T. low-sodium vegetable broth

1 Bartlett or ripe winter pear (cored and sliced)

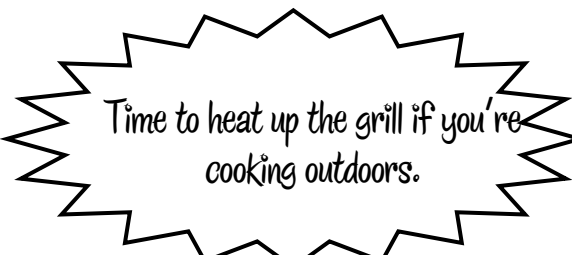
Browned Mushroom Sauce

1 tsp. olive oil
2 C. Cremini mushrooms (sliced)
1 C. sweet onion (thin-sliced)
1 clove garlic (smashed and chopped)

1/2 C. white wine
3/4 C. low-sodium vegetable broth
1 bay leaf
pinch of salt and pepper

1 T. cornstarch
1/2 C. water

1 tsp. butter



Time to heat up the grill if you're cooking outdoors.

"Fancy Pants" Burgers

1/2 burger bun per diner
1 T. low-fat or vegan mayonnaise

1 tsp. olive oil
2 Beyond Meat burger patties

2 T. crumbled Gorgonzola or blue cheese
2 thick slices tomato (chopped)

Let's Prepare, Cook, and Plate This!

Basic Assembly Instructions

Make the salad and dressing first so that you're ready to sit down to eat as soon as the burgers are cooked.

Salad/Dressing/Fruit

Prepare green salads on individual salad plates.

Il Simplicio Dressing:

Combine dressing ingredients in a small jar with a tight-fitting lid and shake well.

Prepare fruit and set aside.

Browned Mushroom Sauce

1. Brown mushrooms in oil.
2. Add sliced onion and toss until onion begins to caramelize.
3. Add garlic and toss until garlic becomes fragrant.
4. Add wine, broth, bay leaf, salt and pepper. Cook over medium-low heat about 5 minutes.
5. Adjust heat to medium. Stir in cornstarch mixture and stir as the sauce thickens.
6. Reduce heat to low and cook 5 minutes. Add butter and stir until butter is absorbed into sauce. Remove from heat and grill burgers.

"Fancy Pants" Burgers

1. Grill burgers on stovetop or outdoor grill.
 2. Slice and toast bun halves while burgers cook. While still warm, spread each piece with mayonnaise of choice.
 3. Place grilled patties over buns on each dinner plate
 4. Spoon a generous amount of mushroom sauce over each burger.
 5. Top off burgers and sauce with crumbled Gorgonzola (or blue cheese) and chopped tomatoes.
 6. "Fancy Pants" diners will have fun enjoying this delicious burger with a knife and fork.
- Serve sliced pear and salad on the the side.

What I've Learned from this Recipe

This rich-tasting burger is both filling and satisfying and only uses 1/2 of a bun per diner.

Let us know what you think, and ask any questions you may have! chezdon@plate6.com