

## Smothered Onion and Mushroom Burger

Serves 4, my version

1 lb. ground beef  
Swiss cheese cubed  
2 T Steak seasoning  
1 cup beef broth  
Splash of white wine vinegar  
2 T paprika  
2 T EVOO  
1 sliced onion  
½ cup sliced mushrooms  
2 T flour  
4 toasted English Muffins

Heat the EVOO in a skillet and add the onions. Put a piece of foil over them and cover with a lid for 5 minutes. After 5 minutes add the mushrooms, cover and let set for 5 minutes.

Mix the meat, steak seasoning, paprika, and swiss cheese together. Form into 4 patties and place on grill or grill pan. Cook until desired level of doneness.

Add the flour to the onions and mushrooms, stir and let cook out for 1 minute. Add the white wine vinegar and beef broth. Stir all together and once sauce thickens turn the burner off.

Place the patty on the English Muffin and cover with mushroom and onion sauce. Enjoy!