

MUSHROOM-BEEF BURGERS

- 12 ounces white mushrooms
- 1 lb 80% lean ground beef
- 1 tsp salt
- 1-2 tsp pepper
- 1 tsp garlic powder
- 1 tsp chipotle powder
- 1 tsp vegetable oil

Puree the mushrooms in a food processor until they form a smooth paste. Microwave the paste for about 3 minutes until the water starts to boil. Strain through a fine mesh strainer, pushing out the liquid with a spatula. Refrigerate until room temperature.

Return the mushroom paste to the processor, add the beef and the spices. Process until the mixture is uniform. Divide into four portions and shape into patties. Heat a frying pan with the oil and then cook the patties until they reach 135 degrees. Let rest for a few minutes while toasting buns.

Adapted from Cooks Illustrated.