

Deep Ellum Blue Cheese & Crimini Mushroom Burger

4 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 40 minutes

Peeler Farms or Augustus Ranch Ground Beef, thawed
Village Farms Tomato, washed and cored
Kitchen Pride Crimini Mushrooms, washed immediately before use
Mozzarella Company Deep Ellum Blue Cheese
Slow Dough Bread Co. Pretzel Buns, sliced in half
Agua Dulce Aquaponic Lettuce, root ball removed, whole leaves picked and washed
G & S Groves Oranges, washed
Farmhouse Kitchen Burger Spice
Farmhouse Kitchen Plum-balsamic Vinaigrette, shaken or stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Preheat oven to 350°F degrees. While the oven is preheating, prepare the salad. Remove the rind and white pith from the oranges by first trimming the ends from the oranges, cutting just deep enough to expose the flesh. Set the orange on either of the cut ends to stabilize and then use a sharp knife to cut downward, following the shape of the orange. Cut just deep enough to remove the rind and white pith, without removing too much of the flesh. After removing the rind and white pith, cut the orange in half, and then cut each half into approximate 1/2" thick half moons. Remove any seeds, as needed. Add the oranges to a salad bowl. Tear the lettuce into bite size pieces and add on top of the orange slices. Set aside.

STEP 2 Prepare the vegetables. Slice the mushrooms into approximately 1/4" thick pieces and set aside. Slice the tomatoes into rounds, approximately 1/4-1/8," to your preference and set aside.

STEP 3 Place a large cast iron skillet or saute pan over medium heat. Add the ground beef to a mixing bowl and sprinkle with the burger spice. Combine with your hands to evenly distribute the spice. Form 4 burger patties a little wider than the bun, approximately 5-6". When the pan is hot, add 1 tbsp. oil to the skillet, followed by the burger patties. Sear for about 3-4 minutes on the first side. Flip the burgers over to sear the second side for an additional 3-4 minutes for medium doneness. (Note: Add 1-2 additional minutes of cooking time for medium-well doneness.) While the burgers sear on the second side, top the burger patties with blue cheese crumbles. Transfer the burger patties to a plate and loosely tent with foil to keep warm.

STEP 4 While the burgers are resting, return the pan with beef fat to medium heat and add the sliced mushrooms. Saute for 2-3 minutes until they shrink in size and brown. Season lightly with salt and pepper.

STEP 5 Toast the pretzel buns in the oven for 3-5 minutes. Drizzle half of the plum-balsamic vinaigrette over the lettuce and oranges. Toss to combine and season with salt, pepper, and additional vinaigrette to taste.

STEP 6 To build the burger, place the blue cheese burger patty on the bottom pretzel bun and then top with sauteed mushrooms. Finish with 2-3 slices of tomato and season with salt and pepper. Serve the mushroom and blue cheese burger with a side of dressed salad. Enjoy!