



Swiss Mushroom Melt Delight



Ingredients:

- 1 TBLS Worcestershire sauce
- 1 lb. Ground beef (80/20 blend)
- 4 Slices Swiss cheese
- 1 TBLS Butter
- 4 Slices sourdough or rye bread
- 1 Cup Mushrooms (sliced)
- 1 TBLS Oil for grilling
- 2 TBLS Mayo or garlic aioli
- 1 tsp Salt & black pepper

Method:

1. Sauté mushrooms in butter over medium heat until golden brown and tender. Set aside.
2. Mix ground beef with salt, pepper, and Worcestershire sauce. Form patties slightly larger than the bread and cook in a skillet until browned on both sides.
3. Spread a thin layer of mayo on the bread. Place Swiss cheese on both sides, then add the beef patty and sautéed mushrooms.
4. Heat a skillet and grill the sandwich until the bread is golden brown and crispy, flipping carefully.
5. Slice in half and enjoy this gooey, cheesy, crispy delight.