

SMOKEY MUSHROOM BLENDED BURGER

Courtyard Cafe at
Raymond James



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BURGER

Ingredients:

1 lb ground bison
1 lb ground beef
1 lb maitake mushrooms
1 tbsp whole grain mustard
¼ cup Worcestershire sauce
1:1:1 blend of smoked sea salt,
cracked black pepper and porcini
mushroom powder
8 slices smoked cheddar
8 sourdough pretzel rolls
½ cup beet ketchup
1 cup ramp bearnaise
Lettuce, spinach or baby greens

Directions:

Toss mushrooms with mustard and Worcestershire. Place in covered roasting pan, cook at 350°F for 45 minutes. Allow to cool. Using a food processor finely chop mushrooms. Blend ground bison, ground beef and chopped mushrooms together. Divide the blend into 8 burger patties. Cook burgers to desired doneness, seasoning with smoked salt-mushroom blend. Split and toast your rolls, while melting the cheese on the burgers. Spread 1 tbsp beet ketchup on each bun. Add greens, top with burger patty, and 2 tbsp bearnaise.

BEET KETCHUP

Ingredients:

1 lb beets, roasted, peeled
and chopped
1 cup apple cider vinegar
½ cup brown sugar
¼ cup minced red onion
1 tsp salt
¼ tsp coriander, ground
¼ tsp cloves, ground
¼ tsp white pepper, ground

Directions:

Mix first 4 ingredients in a sauce pan and bring to a boil. Reduce heat and simmer 30 minutes. Remove from heat, add remaining ingredient and purée; allow to cool.

RAMP BEARNAISE

Ingredients:

¼ cup white wine vinegar
6-8 ramps, finely chopped
1 tbsp fresh black pepper
2 egg yolks
12 tbsp melted butter
Splash of lemon juice
Salt, to taste

Directions:

Place vinegar, ramps, and pepper in a sauce pan. Over medium-high heat reduce by 75%. Remove from heat, place in a metal mixing bowl. In a medium sauce pan bring water to a boil. Add egg yolks to ramp reduction and beat until creamy. Place bowl over boiling water and continue whipping vigorously until egg yolks have doubled in volume and lightened in color. Slowly drizzle melted butter in to mixture, still whipping. When all butter is incorporated, adjust flavor with lemon juice and salt.