



BBQ Swiss Mushroom Melt Burger

Prep time: 20 min.
Total time: 20 min.
Makes 4 servings

The combination of melted Swiss, grilled mushrooms and bold barbecue sauce bring these already-stellar, juicy burgers over the top. You'll also love the flavour that a few easy pantry ingredients bring to these juicy patties.

What do I need?

- 1 lb (454 g)** extra-lean ground beef
- ¼ cup Heinz** Tomato Ketchup
- ¼ cup** breadcrumbs
- 2 tbsp** Dijon mustard
- 2 tsp Lea & Perrins** Worcestershire Sauce
- ½ tsp** each garlic salt and pepper
- ½ cup Bull's-Eye** Bold Original Barbecue Sauce, divided
- 4** cremini mushrooms, thickly sliced
- 4-8** slices **Kraft Extra Swiss** cheese
- 4** hamburger buns, split

How do I make it?

1. Heat barbecue to medium heat.
2. Mix meat with ketchup, breadcrumbs, mustard, Worcestershire sauce, garlic salt and pepper. Shape meat into 4 (1/2-inch-thick) patties.
3. Reserve half of the barbecue sauce and set aside. Grill patties and mushroom slices 6 to 7 min. on each side or until done (160°F), brushing patties with remaining BBQ sauce on each side in the last few minutes.
4. Place **Kraft Extra Swiss** cheese on a toasted bottom bun. Top with beef patty, another **Kraft Extra Swiss** slice, a slice of red onion, cremini mushroom slices, and drizzle with reserved barbecue sauce and top.

Tip: Top burgers with any additional toppings and condiments you love, such as lettuce, tomatoes, sliced pickles, **Heinz [Seriously Good]** Mayonnaise, **Heinz** Tomato Ketchup, **Heinz** Yellow Mustard or **Heinz** Sweet Relish.

