

Makes 4 Servings

Use Chantal® Copper Fusion® 11" Sauté Skillet with Lid



Sara Moulton's Det Burgers*

Main Ingredients:

3 tablespoons vegetable oil

1 medium onion, sliced (about 1 cup)

Eight 1½-inch crimini mushrooms
(about 4 ounces), sliced

Kosher salt and freshly milled black pepper

One 4-ounce can sliced, peeled green chiles,
drained

⅓ cup pitted, brine-cured olives such as
kalamata, sliced

1½ pounds ground beef chuck or round

6 ounces Cheddar cheese, cut into 4 slices

⅓ cup beer

4 hamburger buns, split and toasted

*As featured in the cookbook, [Sara's Secrets for Weeknight Meals](#).

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Preparation:

1. Heat 2 tablespoons of the oil in a large skillet over high heat until hot. Reduce the heat to medium; add the onion and cook, stirring occasionally, until softened, about 5 minutes. Increase the heat to medium-high; add the mushrooms and cook, stirring, until the mushrooms have browned and the liquid they release has evaporated, 4 to 5 minutes. Season the mushroom mixture with salt and pepper to taste and transfer it to a bowl; add the chiles and olives and set aside. Wipe out the skillet.
2. Gently shape the beef into four 4-inch burgers; season with salt and pepper. Heat the remaining tablespoon of oil in the skillet over high heat until hot. Reduce the heat to medium-high, add the burgers, and cook 3 minutes. Turn the burgers and cook 2 minutes. Top each with a quarter of the chile mixture and a slice of cheese. Add the beer to the skillet; cover and steam until the cheese has melted, about 3 minutes.
3. Transfer the burgers to the toasted buns and serve.