

## **Cheeseburger Stuffed Mushrooms**

Food Network Magazine

**16 large cremini mushrooms**  
**2 tablespoons vegetable oil**  
**salt (to taste)**  
**pepper (to taste)**  
**8 ounces ground beef**  
**2 tablespoons breadcrumbs**  
**1/2 teaspoon Kosher salt**  
**few grinds pepper**  
**8 small slices cheddar cheese**  
**ketchup (for topping)**  
**mustard (for topping)**  
**finely chopped onion (for topping)**  
**sliced cornichon (for topping)**

Remove the stems from the mushrooms. Toss the caps with the vegetable oil. Season with salt and pepper.

Preheat the oven to 425 degrees.

In a bowl, mix the beef, breadcrumbs, Kosher salt and pepper. Spoon the filling into the mushrooms. Top each with a slice of cheddar cheese.

Bake until golden and cooked through, about 20 minutes.

Top with ketchup, mustard, onion and cornichon after baking.

Yield: 16 mushrooms

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Per Serving (excluding unknown items): 4596 Calories; 388g Fat (76.0% calories from fat); 264g Protein; 12g Carbohydrate; 0g Dietary Fiber; 1144mg Cholesterol; 6723mg Sodium. Exchanges: 37 Lean Meat; 54 1/2 Fat.