

# Mushroom Beef Patties

written by The Recipe Exchange | February 6, 2014

## **Ingredients**

1 lb. ground beef  
1/4 cup dry bread crumbs  
2 tbsp. milk  
1 tbsp. Worcestershire sauce  
1 tsp. salt, divided  
1/2 tsp. pepper  
1/2 tsp. garlic powder  
1/2 lb. fresh mushrooms, sliced  
1 tsp. dried basil  
5 tbsp. butter or margarine, divided  
2 tbsp. all-purpose flour  
1/2 cup half-and-half  
1/2 cup water  
1/4 tsp. hot pepper sauce  
1/4 cup shredded cheddar cheese  
2 tbsp. chopped green onion

## **Directions**

Combine beef, crumbs, milk, Worcestershire sauce, 1/2 teaspoon salt, pepper and garlic powder; mix well. Shape into 3 or 4 oval patties; cook on both sides until no longer pink. Cook the mushrooms and basil in 2 tablespoon butter over medium-high heat until tender. Increase heat to high; cook and stir until most of the liquid evaporates. Melt the remaining butter; stir in flour. Gradually blend in cream. Add 1/2 cup water, hot pepper sauce and remaining salt; cook and stir on low until thickened and bubbly. Cook and stir for 2 minutes more. Add enough remaining water to make a medium-thin sauce. Add mushrooms; heat through. Serve over beef patties; top with cheese and onions.