



**Ingredients:**

- 1 1/2 pounds of ground meat (beef, turkey, pork, lamb)
- 1 egg
- 1 small onion, chopped
- 1 tsp fresh ground pepper
- 1 clove garlic, minced
- 6-8 portobello mushrooms

**Preparation:**

1. Preheat the grill to medium-high heat and wipe it clean.
2. In a large bowl, mix meat, egg and onion together. Add in fresh ground pepper and garlic.
3. Form into burger patties, sized to fit the mushroom caps.
4. Grill the patties to your desired level, 3-5 minutes per side.
5. Grill the mushrooms, 2-3 minutes per side or until cooked through.

Once everything is grilled, assemble the patties and mushrooms like a normal burger. Finish with normal burger toppings -- tomato, lettuce, ketchup, mustard, onions, etc.