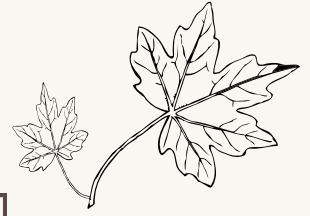


# Recipe card



NAME OF DISH  
**Maple-Balsamic Mushroom Mini Burgers**

CATEGORY  
Entree

PREP TIME  
15 minutes

COOK TIME  
30 minutes

## INGREDIENTS

- 1 tbsp olive oil
- 12 large white mushrooms (cremini or baby bella)
- 1 tsp steak seasoning
- 2 tbsp balsamic vinegar
- 1/4 cup Pocono Mountain Original Maple Syrup (preferably amber syrup for its rich flavor)
- 12 mini-hamburger buns\*
- 2/3 cup beet hummus, home-made or store-bought
- 1 1/2 cup arugula (or baby greens)

## *Directions*

1. Preheat oven to 220° C (425° F). Line a baking sheet with parchment paper or a silicone mat.
2. Cut the stems off the mushrooms and save for another use. We will be using only the caps
3. Heat oil in a large skillet over medium heat and add the mushrooms, stem side up. Sprinkle with steak seasoning and cook 5 minutes.
4. Turn mushrooms over, cover pan, and cook another 3 – 4 minutes.
5. Deglaze with the balsamic vinegar and reduce, uncovered, for 2 minutes. Turn mushrooms once.
6. Add the maple syrup and cook 3 – 5 minutes, turning the mushrooms regularly, or until the liquid sticks to the mushrooms. Distribute the cooking liquid evenly, as needed. Remove from heat.
7. Meanwhile, slice the buns and place on the baking sheet. Heat in oven 3 – 4 minutes.
8. Dress each bun with beet hummus, mushrooms, and the greens.



### *notes*

**Our twist on Taste of Home's recipe!**

Try and swap our Original Syrup for our Bourbon Barreled Aged Syrup for an extra burst of flavor!

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