



## CHILI~MAPLE BRUNCH BURGER *with Oven-Roasted Veggie Hash*

This Italian-inspired brunch burger is made from hot Italian ground pork sausage, lean ground turkey, and a blend of shitake, oyster and crimini mushrooms. Grilled to perfection and drizzled with Chili Maple Syrup on a toasted sesame seed bun, it's a sweet + spicy explosion of flavor. Suggested toppings are melted sharp cheddar cheese, fresh arugula, "Mushroom Bacon" and a sunny side up egg. I also like to serve alongside crispy pan-roasted veggie hash of potatoes, Brussels sprouts, bell peppers and onions.

Recipe by Lauren Holley, @graphiknation

### CHILI MAPLE SYRUP

- 1 Cup Maple Syrup
  - 1 – 2 Tablepoons Diced Calabrian Chilis in Oil
- Add crushed/diced Calabrian chilis to your favorite maple syrup until you achieve the desired sweet-to-heat ratio.

### ROAST MUSHROOMS *(Prior to Making Burger Blend)*

Toss 12 oz of Shitake, Oyster and Crimini mushrooms in olive oil and season with salt, pepper, and a generous amount of smoked paprika. Spread out in a single layer on a baking sheet. Roast in oven at 400° for 15 minutes or until crispy & brown (oven time & temps may vary). Reserve a small portion of roasted mushrooms (approx 1/4) to use as "Mushroom Bacon" topping for burgers. Chop the remaining roasted mushrooms to add to burger blend (approx 3/4).

### BLENDED BURGER PATTIES (4 SERVINGS)

- 1/2 lb Hot Italian Ground Pork Sausage
- 1/2 lb Lean Ground Turkey
- 9 oz Chopped Roasted Shitake, Oyster, Crimini Mushrooms (approx 3/4 of the mushrooms)
- 1 Teaspoon Crushed Calabrian Chili Peppers in Oil (to taste)
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Onion powder
- 1 Teaspoon Pink Sea Salt
- 1 Teaspoon Brown Sugar

Blend together burger ingredients, form into 4 large patties. I use a cast iron grilltop on a gas stove, but a cast iron skillet or frying pan works fine too (or an actual grill, LOL). Grill burgers 4 – 5 minutes each side, top with a slice of sharp cheddar cheese (optional) for the last 2 minutes of cooking time. I like to butter my sesame seed buns and toast them right on the grill, alongside the burgers.

### SUNNY SIDE UP FRIED EGGS

In a separate non-stick pan over medium heat, melt butter and fry eggs. Salt & pepper eggs lightly and cover for 2 minutes.

### PAN-ROASTED VEGGIE HASH

Cube/dice veggies (russet potatoes, Brussels sprouts, red bell pepper, onions). Toss in olive oil, salt & pepper, and drizzle with Chili Maple Syrup. Roast in a single layer on a sheet pan for 25 – 30 minutes at 400°, until brown & crispy (oven time & temps may vary).

*Plate burgers atop buttered and toasted sesame seed buns with fresh arugula, sunny side up egg, "Mushroom Bacon" and a generous drizzle of Chili Maple Syrup. Serve Veggie Hash on the side, which you can also drizzle with some of that sensational Chili Maple Syrup for an extra flavor kick!*