



# Mushroom Swiss Steak Burger

*“Now that’s a burger!”*



**CHOP HOUSE**  
by Holten™

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## 1 serving

There’s always ‘shroom to build a better burger. Especially with this double stacked masterpiece.

## Ingredients

**2 Chop House by Holten Angus Sirloin Steak Burgers** (2 patties per bun)

¼ Cup Chicken stock

¼ Cup red wine

2 Tbsp crème fraiche (in dairy aisle)

1 Pinch of lemon zest

1 Tbsp Lemon juice

1 Tbsp Chives

1 Bun of choice

## Directions

Burger cooking 101: Only touch a burger twice once it’s on the grill. Once when you flip it and once when you take it off. Do not press on the burger, do not poke the burger, do not bother the burger. Place on hot grill. Cook to desired temperature,

**Heat olive oil and saute the mushrooms in oil until done. Mix lemon juice, chives and crème fraiche together. Top with mushrooms and cheese and a healthy dollop of crème fraiche mixture.**

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# Caprese Steak Burger

*“Now that’s a burger!”*



**CHOP HOUSE**  
by Holten™

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## 1 serving

Here’s a crowd-pleasing twist on a classic – **The Chop House Angus Chuck Steak Burger** topped with buffalo mozzarella, beefsteak tomatoes, fresh basil and balsamic reduction sauce.

### Ingredients

#### 1 Chop House Angus Chuck Steak Burger

- 1 Tsp Salt / pepper
- 1 or 2 Sliced Beefsteak Tomato - depending on size
- 2 Slices Fresh Mozzarella
- 1 Tbsp balsamic glaze
- 1 Tbsp Fresh Basil, julienned
- 1 Burger bun

### Directions

Burger cooking 101: Only touch a burger twice once it’s on the grill. Once when you flip it and once when you take it off. Do not press on the burger, do not poke the burger, do not bother the burger. Place on hot grill. Cook to desired temperature.

**Place burger on bottom bun, top it with the tomato slice(s) and place fresh mozzarella on top of the tomato & melt slightly. Drizzle the burger with the balsamic glaze and top with basil.**

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# Horsey Gouda Steak Burger

*"Now that's a burger!"*



**CHOP HOUSE**  
by Holten™

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## 1 serving

### Ingredients

#### 1 Chop House by Holten Angus Brisket Steak Burger with Smoked Gouda Cheese

- 2-3 Slices of onion
- 2 Slices of bacon
- 1 Tbsp olive oil
- 1 Tbsp butter
- 1 Tbsp horseradish aioli (see recipe below)
- 1 Bun of choice

### Horseradish Aioli

- ¼ Cup mayo
- ½ Tbsp horseradish
- ½ Tbsp lemon juice
- 1 Pinch of salt

### Ingredients

- 1 cup Mayo
- 2 Tbsp Grated Horseradish
- 1 Tbsp Fresh squeezed lemon juice
- ½ Tsp Salt / Pepper

### Directions

Burger cooking 101: Only touch a burger twice once it's on the grill. Once when you flip it and once when you take it off. Do not press on the burger, do not poke the burger, do not bother the burger. Place on hot grill. Cook to desired temperature.

**Add oil and butter to pan and heat on medium high heat until the butter melts and covers the bottom of the pan. Add the onion slices and stir to coat the onions. Let cook, stirring occasionally. Top patty with onions, 2 slices of bacon and a dollop of horseradish aioli**

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