

## Prime Rib Burgers

**Products:** Steakhouse Elite Prime Rib Burgers

**Recipe:** Kristen Hess, [The Artful Gourmet](#)

### Ingredients:

#### 4 Steakhouse Elite Prime Rib burgers

1 tablespoon olive oil

1 tablespoon butter

1 cup sliced sweet onions

1 cup sliced mushrooms

4 slices of Swiss or Gruyere cheese

1/4 cup creamy horseradish sauce, plus extra for serving

4 brioche burger buns

Butter

Kosher Salt

Freshly ground black pepper

Au jus gravy, for serving (optional)

### Instructions:

Remove Steakhouse Elite Prime Rib burgers from the fridge, season with salt and pepper.

Sauté onions and mushrooms in olive oil and butter in a frying pan over medium-high heat until soft and cooked through about 5-7 minutes.

Lightly oil grill with cooking spray, close the lid and heat grill to high heat. (Can also heat a grill pan to high heat and cook on stove). Grill burgers for 4 minutes on one side, flip and cook another 3-4 minutes for medium rare.

In the final minute of grilling, top each burger with cheese. Meanwhile, spread butter on both sides of burger buns evenly. Place on grill for one minute.

Remove burgers and buns from grill. Spread horseradish sauce on the bottom and top buns. Place grilled burgers on bun, cheese side up, then top with sautéed onions and mushrooms.

Serve hot with au jus gravy and extra horseradish sauce on the side, and truffle fries or chips.

*Serves 4.*