FONDUE BURGER

PREPARE THE SMOKED CHEESE FONDUE
- 1/2 lb fresh Mushrooms, sliced
- 1 ea Shallot, minced
- Salt and pepper to taste
- 1 Tbsp Olive oil
- 1 1/2 Tbsp Garlic, minced
- 2 1/2 cups Heavy cream
- 1/2 cup Smoked mozzarella, grated
- 1/2 cup Smoked cheddar, grated
- 1/4 cup Provolone cheese, grated

PREPARE THE DIJONNAISE
- 1/4 cup Dijon mustard
- 3 1/4 cups Hellmann's® Real Mayonnaise

ASSEMBLE THE BURGER
- 10 ea Pretzel Bun, toasted
- 10 ea Shallots sliced, caramelized
- 1 1/4 cups Dijonnaise, prepared
- 3.80 lbs Beef ground, 80/20, formed into 6 oz. patties
- 2 3/4 cups Smoked Cheese Fondue, prepared
- Pepper to taste

PREPARE THE SMOKED CHEESE FONDUE

1. Lightly sauté mushrooms, garlic, and shallots in olive oil, add in the heavy whipping cream and cook until cream thickens slightly.
2. Finish the fondue by adding in the cheeses. Season to taste and hold hot for service.

PREPARE THE DIJONNAISE

3. Combine Hellmann's® Real Mayonnaise with Dijon mustard. Hold refrigerated for service.

ASSEMBLE THE BURGER

4. Spread 1 Tbsp Dijonnaise on each side of the bun.
5. Add grilled beef patty then top with 0.25 cup Smoked Cheese Fondue and 2.5 Tbsp caramelized shallots.
6. Add pepper to taste.

ADDITIONAL INFORMATION

Ingredients	▯ 1 1/2 Tbsp Garlic, minced, ▯ 1 1/4 cups Dijonnaise, prepared, ▯ 1 ea Shallot, minced, ▯ 1 Tbsp Olive oil, ▯ 1/2 cup Smoked cheddar, grated, ▯ 1/2 cup Smoked mozzarella, grated, ▯ 1/2 lb fresh Mushrooms, sliced, ▯ 1/4 cup Dijon mustard, ▯ 1/4 cup Provolone cheese, grated, ▯ 10 ea Pretzel Bun, toasted, ▯ 10 ea Shallots sliced, caramelized, ▯ 2 1/2 cups Heavy cream, ▯ 2 3/4 cups Smoked Cheese Fondue, prepared, ▯ 3 1/4 cups Hellmann's® Real Mayonnaise, ▯ 3.80 lbs Beef ground, 80/20, formed into 6 oz. patties, ▯ Pepper to taste, ▯ Salt and pepper to taste, ASSEMBLE THE BURGER, PREPARE THE DIJONNAISE, PREPARE THE SMOKED CHEESE FONDUE
Course	Dinner, Entrees, Lunch
Cuisine	American, BBQ
Category	Burgers, Sandwiches