

Grilling with Beer Recipe

Spicy "PUB" Burger (Serves 4)

Ingredients

Burger:

4oz Sprecher Pub Brown Ale
1lb Lean Ground Sirloin
½ cp Panko or Fresh Bread Crumbs
1 Large Egg
1 Small Clove Garlic, minced
3 Tbs White Onion, minced
3 Tbs Chili Powder
½ tsp Freshly Ground Black Pepper
Juice from ½ a lime
4oz Wisconsin Cheese Curds roughly chopped
Kosher Salt or Finely Ground Sea Salt

Pub Sauce:

12oz Bottle of Sprecher Pub Brown Ale
½ cp Brown Sugar
¼ tsp Cayenne Pepper (or up to 1 Tbsp if you like things hot)

Preparation & Grilling

1) To make the Pub Sauce, pour 12oz of the Pub Brown Ale into a large saucepan over high heat. (Save the remaining 4oz of beer to put in the beef mixture.) Add ½ cup brown sugar until dissolved. Once mixed reduce heat to med low for about 15-20min. Turn up the heat to high to thicken the sauce a little bit, adding ¼ tsp or the amount of cayenne you wish. Remove from heat once thickened. Set aside for later use in plating.

2) Mix ground beef with bread crumbs, garlic, onion, chili powder, lime juice, black pepper, & egg, mixing with hands until evenly blended. Add the remaining 4oz Sprecher beer and mix again. Chill for 20 minutes to let the beer absorb into the meat and seasonings.

3) Divide meat into 8 equal portions, about 2oz form each measurement into 5inch diameter patties. Place Patties on Baking sheet lined in plastic wrap in refrigerator to chill for 15min.

4) Preheat grill to med-high heat. Remove meat from refrigerator. Place the cheese curds on 4 patties with in ½ inch from edge. Cover with remaining patties and crimp edges to seal cheese. Sprinkle with salt and pepper.

5) Cook burgers on oiled or seasoned grill for 7min each side or until browned. Remove from heat and let cool 1-2 min(cheese is hot). Prepare buns and serve burgers with 1drizzled spoonful of the Pub Sauce. Place a dollop of sour cream atop to cool off the palate (or off to the side of the plate if you like). Enjoy!



Wisconsin
State Fair
2009

Sprecher



Grilling w/ Beer
SPONSORED BY:

Created By: Leah Breitrack,
Milwaukee, Wisconsin