

# Grilling with Beer Recipe

## The Ultimate Pesto Sprecher Burger with Grilled Asparagus (Serves 8)

### Ingredients

12 Asparagus stalks, lightly tossed with olive oil and salt and pepper to taste

#### Pesto

½ Cup Olive Oil

1 cup Fresh Spinach

2 Handfuls Soy Nuts

2 Garlic Cloves

9 Fresh Basil Leaves

½ Cup Parmesan Cheese

2 pinches Nutmeg

2 lb Ground Chuck or Sirloin

½ Bottle of Sprecher Special Amber

Salt and Pepper to taste

1 cp Sun Dried Tomatoes

Sliced Asiago Cheese

6 English Muffins

### Preparation & Grilling

Heat Grill to Hot

Coat Asparagus lightly with Olive oil and salt and pepper then place on grill when ready turning them as they cook.

**Pesto-** Heat 2 tablespoons of Olive Oil in pan then Saute soy nuts and one garlic clove until lightly browned. Remove from heat and cool. Add soy nuts and garlic along with remaining pesto ingredients to food processor; pulse until all ingredients are combined and make a creamy paste. Reserve ¼ cup for later.

**Burgers-** Add remaining pesto and Sprecher Special Amber to the ground beef, mixing thoroughly. Make the beef into patties, salt and pepper each side. Add chopped sun dried tomatoes to the top of each burger pressing them in slightly and place on the grill. Cook until desired doneness, about 4 to 5 minutes per side for medium.

**Top Burger with 3 asparagus stalks cut to fit. Add sliced Asiago Cheese, cover grill until cheese is melted.**

**Brush a light coating of olive oil on inside surface of the English Muffins and place on grill until golden brown.**

**Place burger on bun and apply reserved pesto as a condiment to top half of English Muffin.**

**And Enjoy the Ultimate Pesto Sprecher Burger with Grilled Asparagus!**



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