

# Grilling with Beer Recipe

## Smokehouse Beer and Rye Burgers (Serves 8)

### Ingredients

½ cp Sprecher Micro-Light  
2 lbs. Lean Ground Beef  
1 Medium Onion, diced  
2 Slices Rye Bread (crust removed)  
½ lb. Smoked Gouda Cheese, sliced  
2 tsp Smoked Paprika  
1 tsp Ground Cumin  
1 tsp Worcestershire Sauce  
1 Tbs Montreal Steak Seasoning  
1 tsp Course Salt  
Pepper  
Olive Oil

### Preparation & Grilling

*Break up rye bread in a small bowl.*

*Pour beer over bread and let stand a few minutes.*

*In a large bowl, combine beef, diced onion, Gouda, paprika, cumin, Worcestershire Sauce, Montreal Steak Seasoning, salt and pepper.*

*Add softened bread.*

*Make four hamburger patties. Sprinkle both sides with Montreal Steak Seasoning and drizzle with olive oil.*

*Grill 5 minutes per side for medium.*



Wisconsin  
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2009

Sprecher

Grilling w/ Beer  
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