

Grilling with Beer Recipe

Basted Beer Burger Surprise (Serves 4)

Ingredients

Basting Sauce:

½ cp Sprecher Pub Ale
1 Tbs Worcestershire Sauce
2 Tbs Spicy Brown Mustard
1 ½ tsp Course Salt
Fresh Ground Pepper

Burgers:

1 lb Ground Beef
4 Slices Pepper Jack Cheese
½ cp Diced Vidalia Onion
½ cp Diced Green Pepper

4 Kaiser Rolls
Hamburger Dill Pickles

Preparation & Grilling

Shape beef into eight thin patties.

Sprinkle both sides of patties with salt and pepper.

Cut cheese slices into rounds. Place one slice of cheese, onions and peppers on four patties. Top with another patty and press edges to seal.

In a small bowl, combine beer, mustard and Worcestershire sauce.

Place patties on grill for 4 to 5 minutes per side, basting every 2 minutes.

Place on buns and top with hamburger dills and mustard.



Wisconsin
State Fair
2009

Sprecher
BEER CO., INC.

Grilling w/ Beer
SPONSORED BY:



Created By: Donna Maly,
New Berlin, Wisconsin