

Grilling with Beer Recipe

Sprecher Black Bavarian Burgers with Tipsy Onions (Serves 4)

Ingredients

Burgers:

3 Tbs Sprecher Black Bavarian
1 ½ lbs 80/20 ground Beef
½ tsp Penzey's Krakow Nights Seasoning

For Onions:

3 Tbs Sprecher Black Bavarian
1 Large Red Onion
1 Tbs Unsalted Butter
Salt and Pepper to taste

4 Slices Swiss Cheese
4 Kaiser Rolls
Koops' Spicy Brown Mustard (for serving)

Preparation & Grilling

Preheat grill on high heat. On a large cookie sheet, break up and spread out beef. Sprinkle with the beer and seasoning. Form into 4 equal patties.

For Onions: Cut the ends off the onions and slice into ½ inch slices. Place slices in the center of a large square of aluminum foil. Sprinkle with beer and toss to coat. Place butter on top of onions and seal the aluminum foil into a packet

To Grill: Adjust the grill with one burner on high and the other on medium to low. Grill onions on the low side for 20 minutes. Sear the burgers on the high side for 2 minutes per side, move to the low side to finish cooking to desired doneness. Top with cheese slice in the final minute. Open onion packet and season with salt and pepper. Place burgers on bun, top with onions and mustard to taste. Serve with the rest of the Sprecher Black Bavarian.



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