

Grilling with Beer Recipe

Bavarian Port Sirloin Burger (Serves 4)

Ingredients

Sauce:

4oz Sprecher Black Bavarian
1/3 cp Mayonnaise or Miracle Whip
1/4 cp Ranch Dressing
Salt and Pepper to taste

Mix all ingredients together thoroughly.

Burger:

4 Portabella Mushrooms
1 lb Ground Sirloin
4 Slices Mozzarella Cheese
1 1/2 cp Bread Crumbs
5oz Black Bavarian Sprecher Beer
1/2 tsp Garlic Powder
1/2 Vidalia onion
4 buns

Preparation & Grilling

Put mushrooms in container and pour beer over them. Mix in 1/4 teaspoon of garlic powder, let soak while preparing.

Place ground sirloin in mixing bowl, add 1/4 teaspoon garlic powder, 4oz Black Bavarian, Vidalia onion chopped or minced, and bread crumbs. Mix all the ingredients together as evenly as possible. (If mix is too sticky and watery add additional bread crumbs.) Mold into 4 1/4 pound burgers.

Place burgers on grill, and cook until desired doneness is reached. Before burgers are done put the cheese on top. Place mushrooms on grill and flame for a couple minutes. Put burger on bun with sauce, top with mushrooms and enjoy.

p.s. To the cook -- Pour additional beer into glass and drink with your burger.



WISCONSIN
STATE FAIR
JANUARY 18-26
2009

Sprecher
BEERING CO., INC.

Grilling w/ Beer
SPONSORED BY:



Created By: Dominic Sciortino