

Grilling with Beer Recipe

Sprecher Black Ninja Burger

Ingredients

Burgers:

- 2 pounds ground chuck
- 1/2 cup teriyaki marinade
- 1/4 cup Sprecher Black Bavarian Beer
- 1/3 cup chopped Sushi Ginger
- 3 cloves of Garlic chopped
- Chinese 5 powder Spice
(to season outside of burgers)
- Ciabatta rolls

Asian BBQ Broccoli Slaw:

- 3 Cups broccoli slaw
- 3 tablespoons of Sesame Oil
- 1/8 cup of Sprecher Black Bavarian Beer
- 2 tablespoons Rice Wine Vinegar
- 3 tablespoons Sugar
- 4 tablespoons of Hoisin Sauce
- 1 tablespoon Soy Sauce

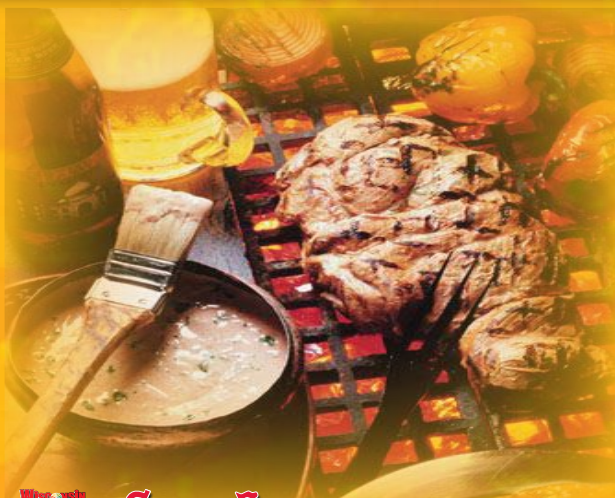
Preparation & Grilling

Add 1/2 cup Teriyaki marinade and 1/4 cup Sprecher Black Bavarian Beer to 2 pounds ground chuck. Chop two cloves of garlic and add to beef. Combine ingredients. Make a thin patty then add chopped ginger on top, make a second thin patty and lay over top of first patty making it into one patty. Season outside of burger patty with Chinese 5 powder Spice.

Grill to your desired doneness.

In a small metal bowl add one clove of garlic chopped and 3 tablespoons of butter...melt butter and spread on Ciabatta rolls sliced, grill rolls for 3 to 5 minutes or until your rolls are toasted.

In a bowl combine broccoli slaw, sesame oil, sprecher beer, rice wine vinegar, sugar, hoisin sauce and soy sauce. Mix well. Place burger on Ciabatta roll and add Asian BBQ Broccoli Slaw over the top. Enjoy the Sprecher Black Ninja Burger with the rest of your Sprecher Black Bavarian.



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Sprecher
BREWING CO., INC.



Grilling w/ Beer
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