

# Grilling with Beer Recipe

## Wisconsin Blue Maple Burger

### Ingredients

- 1 lb Oneida Nation Farms Black Angus ground beef
- 3 tbsp real Wisconsin maple syrup, divided
- 1 bottle Sprecher's Special Amber, divided
- 3/4 cup chopped pecans
- 4 tbsp crumbled Wisconsin blue cheese
- 4 hamburger buns, toasted

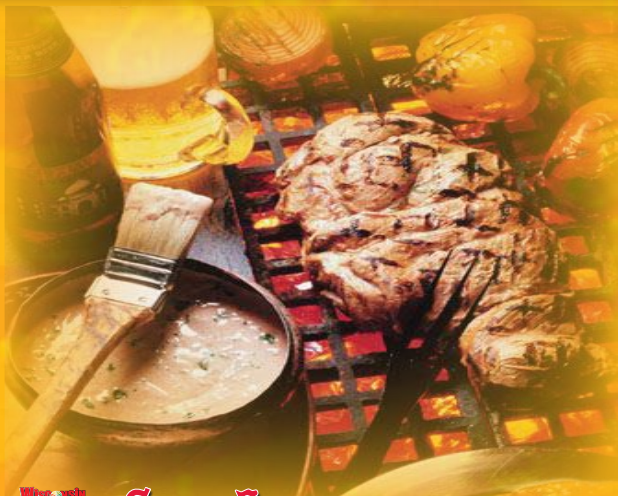
### Preparation & Grilling

Mix ground beef, 1 tbsp maple syrup and 1/2 bottle Sprecher's Special Amber. Cover and set aside.

Put pecans in frying pan and place over heat. Toast until browned. Add 1 tbsp Sprecher's Special Amber and reduce with pecans. Repeat 3 times. On last beer reduction, add 2 tbsp real Wisconsin maple syrup and bring pecan mixture to boil. Cook for 1 minute. Remove from pan and cool on wax paper.

Form 4 patties out of burger mixture, 3/4 inch uniform thickness. Place on grill rack and cook 5-7 minutes per side.

During last minute of cooking, place 1 tbsp Wisconsin blue cheese on each patty to melt. Serve on toasted bun and top generously with maple pecans.



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