

Brew Burgers

Ingredients

2 lbs. Ground Chuck—thawed

1/3 cup beer

1/3 cup Tiefenthaler's

Bacon Maple Ale

6 slices sweet onion (1/4" thick)

6 slices Swiss Cheese

6 Burger Buns, split, toasted

Lettuce Leaves



Directions

Combine beer and our signature bacon maple ale sauce in a microwave safe bowl. Cover and microwave on HIGH 1 to 1-1/2 minutes or until bubbly—let cool.

Add beer mixture to thawed out ground chuck and make into 6 patties about 3/4" thick. You can place patties in freezer for an hour to firm up patties for easier grilling if desired. Place patties on grill over medium heat (350°), grill 12 minutes on one side, turn and grill for 6 more minutes or until patty reaches 160°. About 2 minutes before patties are done add sliced onion and Swiss cheese. Serve burgers with lettuce on a toasted bun.

Makes 6 servings

