

Cut along line



Yuengling ★ TRADITIONAL ★ LAGER SPICY BURGERS

Ingredients

- 1½ lbs extra lean ground beef
- ¼ cup finely chopped onion
- ¼ cup Yuengling Lager
- 1 Tbs Worcestershire sauce
- 1 tsp kosher or sea salt
- ¼ tsp cayenne pepper
- ¼ tsp dry mustard
- 2 cloves finely chopped garlic
- 6 hamburger rolls
- Romaine leaves
- Tomato slices

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Directions

1. Heat grill.
2. In medium bowl, mix all ingredients except romaine, tomatoes and rolls.
3. Shape mixture into 6 patties, each about ¾ inch thick.
4. Cover and grill patties over medium heat 13-15 minutes, turning once, until meat thermometer, inserted in center of patties, reads 160° and patties are no longer pink in the center. During last 4 minutes of grilling, add rolls to grill with split side facing down until toasted.
5. Serve burgers in toasted rolls with romaine lettuce, tomato slices and condiments of your choice.

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