



## 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

Page 1

## 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

## *Yuengling* LAGER SPICY BURGERS

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.

Page 2

