

From the Kitchen of Sheryl Yuengling



Lager Spicy Burgers

BURGERS

1 lb. 80% lean ground beef
(makes 4 burgers)
¼ cup finely chopped
yellow onion
2 cloves minced garlic
¼ cup Yuengling Lager
1 Tbsp. Worcestershire
sauce

1 tsp salt
1 tsp black pepper
¼ tsp cayenne pepper
½ tsp crushed red
pepper flakes
¼ tsp smoked paprika
4 sesame seed buns

OPTIONAL TOPPINGS

Cheese
Lettuce
Tomato
Pickles
Onion

Heat grill to medium and lightly oil the grates.

Mix all ingredients in a bowl, careful not to overmix. Shape into 4 patties. (You can use a burger press if available.) Place on grill and close lid for 5 minutes. Flip patties and grill for another 5 minutes for a medium burger. Cook longer for a more well-done burger. If adding cheese, put on during the last 3 minutes of cook time.

Serve on a sesame seed bun and top with any of your favorite toppings and condiments.

Yuengling
★ TRADITIONAL ★
LAGER

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