



Brew Burgers

Total Recipe Time: 30 minutes

1-1/2 pounds Ground Beef
1/4 cup beer
1/4 cup prepared steak sauce
4 slices sweet onion(2-1/2 inch)
4 slices (1 ounce each) swiss cheese
4 crusty rolls, split
Lettuce leaves



1. Combine beer and steak sauce in 1-cup glass measure. Cover and microwave on HIGH 1 to 1-1/2 minutes or until bubbly.
2. Lightly shape Ground Beef into four 3/4-inch thick patties. Place patties in center of grid over medium, ash-covered coals; arrange onion around patties. Grill, covered, 11 to 15 minutes (over medium heat on preheated gas grill, 13 to 14 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. Season with salt after turning. About 2 minutes before patties are done, brush generously with sauce; top with cheese.
3. Serve burgers and onions in rolls with lettuce and sauce.

Makes 4 servings

Cook's Tip: Cooking times are for fresh or thoroughly thawed Ground Beef. Color is not a reliable indicator of Ground Beef doneness.

Nutrition information per serving: 692 calories; 35 g fat (15 g saturated fat; 12 g monounsaturated fat); 142 mg cholesterol; 742 mg sodium; 42 g carbohydrate; 1.6 g fiber; 49 g protein; 9.7 mg niacin; 0.6 mg vitamin B6; 4.4 mcg vitamin B12; 5.2 mg iron; 32.9 mcg selenium; 9.3 mg zinc.

This recipe is an excellent source of protein, niacin, vitamin B6, vitamin B12, iron, selenium and zinc.

Recipe Photo Options

[Low Resolution jpg](#)

[High Resolution eps](#)