



Milwaukee Beer and Onion Burgers

Ingredients:

- 1 1/2 pounds lean ground pork
- 2 tablespoons beer
- 1 teaspoon hot pepper sauce
- 1 teaspoon Worcestershire sauce
- 1 large sweet onion, peeled and sliced thick
- 1 tablespoon butter
- 1/2 teaspoon sugar
- 4 large sandwich buns

Makes: 4 servings.

Prep Time: 20 minutes

Cook Time: 12 to 15 minutes



DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

FOLD HERE



Milwaukee Beer and Onion Burgers

Directions:

1. Preheat grill to medium.
2. In large bowl mix together ground pork, beer, hot pepper sauce, Worcestershire sauce and salt and pepper to taste.
3. Form into four large patties, about 1/2 inch thick, handling as little as possible.
4. Meanwhile, in a large heavy skillet, sauté onion slices in butter over medium-low heat, stirring occasionally, for about 20 minutes, until onions are soft and start to caramelize; keep warm.
5. Grill patties directly over fire until nicely browned on both sides, for a total of 12-15 minutes, until an instant read thermometer reads 160°F.
6. Serve on buns topped with sautéed onions.

Makes: 4 servings.

Prep Time: 20 minutes

Cook Time: 12 to 15 minutes



Recipe courtesy of the National Pork Board.

DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

