



Grilled Burgers with Hoisin-Stout Beer Sauce

Ingredients:

- 1 pound ground beef
- 4 Tablespoons hoisin sauce, divided
- 3 cloves garlic, minced, divided
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 teaspoons sesame oil
- 2 Tablespoons onion, minced
- 1/2 cup Stout Beer
- 1 1/2 teaspoons cornstarch
- 2 Tablespoons soy sauce
- 2 Tablespoons rice wine vinegar
- 4 hamburger rolls, toasted or lightly grilled
- 12 cucumber slices, thinly sliced
- 4 leaves lettuce

Makes: 4 servings

Prep Time: 45 minutes

Cook Time: 15 minutes



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Directions:

1. Make burgers by gently kneading together ground beef, 1 tablespoon hoisin sauce, 1 clove minced garlic, salt and pepper. Form into 4 patties.
2. Prepare grill.
3. While grill or oven is heating, make sauce. In small saucepan, warm sesame oil over low heat. Stir in 2 cloves minced garlic and onion pieces; cook until aromatic, about 2 minutes. Stir in 3 tablespoons hoisin sauce, soy sauce and Stout Beer. In small bowl, dissolve cornstarch in rice wine vinegar; stir into Beer sauce. Increase heat to medium; bring sauce to a simmer. Let bubble for about 2 minutes until well thickened. Set aside until ready to serve.
4. Grill burgers to desired doneness. Place burgers on rolls; brush with sauce. Top with cucumbers and lettuce leaves. Serve remaining sauce on the side, if desired.

Makes: 4 servings

Prep Time: 45 minutes

Cook Time: 15 minutes



Recipe and photo courtesy of the National Beer Wholesalers Association.

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