



Ingredients:

- 2 1/2 pounds ground beef
- 1 onion, diced
- 2 jalapeno peppers, seeded and diced
- 4 cloves garlic, chopped
- 1 egg
- 1 bottle Stout Beer
- 1/4 cup Italian parsley, chopped
- 1 Tablespoons thyme chopped
- 1/2 teaspoons salt
- 1/4 teaspoons black pepper

Brew Burgers

Makes: 6 - 8 servings

Prep Time: 20 minutes

Grill Time: 20 minutes

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Directions:

1. Prepare gas grill.
2. In small saucepan over medium heat, place onion, jalapeno peppers and garlic and sauté, stirring, until onions are translucent, about 3 minutes. In large bowl, stir together ground beef, onion mixture and egg; blend thoroughly. Slowly stir in Stout Beer. Add parsley, thyme, salt and pepper and mix well.
3. Form meat into 6 patties. Place on grill and cook, turning until well-done throughout, about 8 - 10 minutes per side.

Brew Burgers

Makes: 6 - 8 servings

Prep Time: 20 minutes

Grill Time: 20 minutes

Recipe courtesy of the National Beer Wholesalers Association.

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