

Brew Burgers

30 minutes

Ingredients

- 1-1/2 lb ground beef
- 1/4 cup beer
- 1/4 cup steak sauce
- 4 slices sweet onion (1/2")
- 4 slices (1 oz each) Swiss cheese
- 4 crusty rolls, split, toasted
- Lettuce Leaves

Instructions:

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" thick patties. Place patties in center of grid over medium, ash-covered coals. Place onion around patties. Grill, uncovered, 13 to 15 minutes to medium (160°F) doneness, until patties are not pink in center and juices show no pink color and onions are tender, turning occasionally. Season with salt. About 2 minutes before patties are done, brush generously with sauce; top with cheese.
3. Serve burgers and onion in rolls with lettuce and sauce.

Makes 4 servings