

Yuengling Bacon BBQ Burgers

Ingredients:

- 2 lbs. Ground Beef, choice 80/20
- 1/4 Cup Plain Bread Crumbs
- 2 Tbsp Onions – Chopped
- 2 Tbsp Yuengling Bacon BBQ Sauce
- 2 tsp Worcestershire Sauce
- 1/8 tsp Salt
- 6 Potato Roll Buns – Split
- Your favorite sliced cheese

Preparation:

- In a large bowl, combine all ingredients, using your hands, mix ingredients thoroughly. Shape mixture into 6 patties.
- Grill over medium-hot coals 4 - 5 minutes per side or until temperature of your choice, or
- Pre-heat broiler and lightly spray the rack of an unheated broiler pan with vegetable oil spray.
- Place patties on rack and broil 3-4 inches from heat for 4-5 minutes per side.

Variation:

Yuengling BBQ Pottsville Pounder

- 1 ea. Burger
- 3 oz. Pottsville Pot Roast – See recipe #1 of this series.
- 1 oz. Smoked Gouda
- 1 oz. Fried Onions

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