

Paulaner x Mini-Burger

Crisp freshness boosts savoury roast aromas

Ingredients:

4 Mini-Burger Buns, **360g** ground beef, **4** leaves of lettuce, **4** slices of cheddar, **1** tomato, **4** slices of bacon, **2** red onions, **1** bottle of Paulaner Salvator (or another dark beer), **2** tablespoons of oil, **2** tablespoons of brown sugar, salt & pepper, **3** pickles, ketchup, mayonnaise, mustard



Preparation:

Mix ketchup, mayonnaise and mustard in equal shares and add fine cut pickles for the burger sauce.

Cut the onions and brown them with 2 tablespoons of oil. Add two tablespoons of brown sugar and half a bottle of beer to the onions.

Let the onions simmer until liquid has reached similar consistence like jam.

Season them with salt & pepper.

Cut the burger buns in half and toast them.

Season the ground beef with salt, pepper and a pinch of sugar & form 4 burger patties.

Grill the burger patties and add one slice of cheddar on top of each. Grill the bacon as well.

Spread burger sauce on both toasted halves of burger bun and add grilled burger patty.

Finish the burger with tomato slices, grilled bacon, onions, salad and the second half of the bun.