



BEER CHEESE & ONION BURGER



A beef patty on a toasted brioche bun topped with melted cheddar cheese, **Beer Battered Onion Rings**, leaf lettuce, sliced tomato and whole grain mustard.

Yield: 1 Serving

Ingredients:

2 Each	Beer Battered Onion Rings [#0290420], Prepared According to Package Directions
1 Tbsp.	Vegetable Oil
4 Oz.	Burger Patty
2 Each	Cheddar Cheese Slices
1 Each	Brioche Bun, Split & Toasted
1 Each	Leaf Lettuce
1 Each	Tomato Slice
2 Tbsp.	Whole Grain Mustard

Directions:

1. Heat up the vegetable oil in a medium sauté pan on medium heat.
2. Cook the burger patty in the pan, about 3 minutes per side, or until desired doneness.
3. Top with the cheddar cheese slices, then broil for 30 seconds, or until the cheese has melted.
4. Place the leaf lettuce on the bottom half of the brioche bun.
5. Put the burger patty on top, followed by the tomato slice and **Beer Battered Onion Rings**.
6. Spread the whole grain mustard on the top half of the bun, then place it on top of the burger.

