

Juicy Ball Park Burger with Onion Rings & Mustard Beer Sauce



Yield: Serves 4

Prep Time: 10 minutes

Cook Time: 40 minutes

Ingredients:

for the burgers:

2 tablespoons unsalted butter.

1 pound ground beef

1 pound ground veal

dash of Tabasco

salt and pepper to taste

4 pretzel roll buns

1 package frozen onion rings

4 slices cheddar cheese

for the mustard beer sauce:

1/2 cup Dijon mustard

1/4 pale ale beer (*or your favorite kind)
2 tablespoons sugar
1 to 2 teaspoons kosher salt

Directions:

for the burgers:

Preheat oven to 400 degrees. Place onion rings on a baking sheet and bake for about 15 minutes. Remove from oven and set aside. In a large bowl, combine beef, veal, Tabasco, and s&p. Form four large patties. Preheat a skillet to medium-high heat and melt the butter. Add the patties and cook for about 5 to 7 minutes on the first side, flip, and continue to cook for another 3 to 4 minutes adding the cheddar cheese slices to melt on top. Remove patties from the skillet, let them rest for a couple of minutes. To serve, take the bottom of the pretzel bun and smear some of the mustard sauce on bottom. Top with patty, onion rings and more mustard sauce. Place pretzel top on onion rings and dig in!

for the mustard sauce:

Mix all ingredients in a bowl. You may need to play with the salt consistency to make sure you don't over salt. Add more beer if desired!