

BUD CAN BURGER



INGREDIENTS

- 5 oz ground beef patty formed into a thin patty
- 1 burger bun
- 1 cup shredded cheddar cheese
- 1 can Budweiser
- 1 tblsp veg oil
- 2 sheets parchment paper

METHOD

1. Shape ground beef into a ball, setting aside a smaller ball with excess
2. Place ball in the center of oiled parchment paper and top with the other side of the oiled parchment paper, gently press down so the ball becomes flat
3. Remove top sheet of parchment paper, press bottom of Budweiser can firmly into the center of the beef patty
4. Fill indent with grated cheese, then cover it with excess ball of meat that was set aside. Press it down firmly
5. On grill set/burning to high heat, season the meat and cook for 4 minutes on each side, pressing down lightly to ensure cheese is fully melted
6. Remove from heat, place on bun and dig in