THE GAME DAY SPECIAL

BEER MAYONNAISE
- 8 fl oz beer
- 1 1/2 cups Hellmann's® Real Mayonnaise
- Vegetable oil as needed
- 2 cups Sweet onion, thinly sliced
- 2 Tbsp Garlic

PREPARE THE MEAT
- 1.25 lbs Ground pork
- 1.25 lbs Ground beef
- 10 ea Beer bratwurst
- 10 slices Muenster cheese

ASSEMBLE THE BURGER
- Beer Mayo, prepared
- 1/2 cup Beer mustard
- 2 1/2 cups Sauerkraut
- 10 ea Hamburger buns, toasted

BEER MAYONNAISE

1. Sauté onions and garlic until soft.
2. Add beer and cook until evaporated.
3. Combine in a blender with Hellmann's® Real Mayonnaise and puree until smooth.
4. Reserve refrigerated.

PREPARE THE MEAT

5. Mix ground pork and beef and form into 4 oz. patties.
6. Cook the patties through and grill bratwurst.
7. Top patties with cheese.

ASSEMBLE THE BURGER

8. Spread top bun with Beer Mustard and bottom bun with Beer Mayo.

9. Split the bratwurst lengthwise. Top each burger with 2 bratwurst halves and sauerkraut.

ADDITIONAL INFORMATION

Ingredients	▯ 1 1/2 cups Hellmann's® Real Mayonnaise, ▯ 1.25 lbs Ground beef, ▯ 1.25 lbs Ground pork, ▯ 1/2 cup Beer mustard, ▯ 10 ea Beer bratwurst, ▯ 10 ea Hamburger buns, toasted, ▯ 10 slices Muenster cheese, ▯ 2 1/2 cups Sauerkraut, ▯ 2 cups Sweet onion, thinly sliced, ▯ 2 Tbsp Garlic, ▯ 8 fl oz beer, ▯ Beer Mayo, prepared, ▯ Vegetable oil as needed, ASSEMBLE THE BURGER, BEER MAYONNAISE, PREPARE THE MEAT
Course	Dinner, Entrees, Lunch
Cuisine	American, BBQ, Seasonal Fall, Seasonal Winter
Category	Burgers, Sandwiches