

## 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

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