


**Ramblin' Road Country Ale
BURGER DELIGHT**

recipe by:
Ramblin' Road Brewery Farm

Recipe

Burger blend:

1 lb ground beef
1 lb ground pork

Stuffing:

1/2 cup caramelized onions
4 thick bacon slices, cooked
until crispy and crumbled

Freshly ground pepper and
sea salt to taste

1 tbsp unsalted, melted butter

Cheddar Drizzle:

1 tbsp unsalted butter
1 tbsp all-purpose flour
1/4 cup milk
1/2 cup Country Ale
10 oz. sharp cheddar cheese,
grated

4 kaiser or ciabatta buns,
cut in half lengthwise

Preheat grill to medium-high. Divide the burger blend into eight 4-oz. portions and shape each into a ball. Flatten each ball into a patty. Place one quarter of the stuffing on top of each of the four patties. Top each patty with a second patty. Gently pinch the edges around the burger to seal in the onions and bacon. Season the burgers with salt and pepper. Brush the cut sides of buns with the melted butter and place buttered side down on the grill to lightly toast, about 30 seconds. Set the buns aside on serving plate. Grill the burgers for 4-5 minutes on each side or until the internal temperature reaches 160°F.

Meanwhile, in a saucepan over medium heat, melt the butter. Add the flour and cook, stirring constantly, until fragrant, about 1 minute. Slowly whisk in the milk and beer and bring to a simmer. Reduce the heat to medium-low and continue to simmer until the mixture is slightly thickened, 2-3 minutes. Add the cheese by the handful, stirring until melted and incorporated. Place the burgers on the buns and top with the Country Ale and Cheesy Cheddar Drizzle.

Beer Profile

Brewer:

Ramblin' Road Brewery Farm
2970 Swimming Pool Road, La Salette

Label:

Country Ale

Description:

This extraordinarily smooth and creamy ale is warm-fermented using the finest Canadian pale malt. It pours to a golden straw colour with a snow-white head that laces beautifully. A medley of fruit, malt and earthy hops contribute to a fresh and floral aroma.

