

BEER CAN BURGER

1 can of beer

1 lb. longhorn ground beef

4 strips of bacon

Cheese

Then really it's whatever you want to put in the "bowl!"

COOKING INSTRUCTIONS

You can make this on the grill using indirect heat or in the oven. I used the oven because we have been experiencing a lot of rain! Set the oven to 300 degrees. Divide the pound of ground in half and worked each half pound into beef balls. Using the beer can you press the can into the beef ball creating a bowl. Pat the beef around the can. Now add two strips of bacon around the outside of your bowl. Carefully pull the can out and make the other beef bowl. Now I washed the beer can really, really well and put it back in the refrigerator! Now comes the fun part! You get to fill your bowl with whatever you want. I used sautéed red and green peppers and onions then put chunks of pepper jack cheese on top. I plan to make these tonight and I'm using left over longhorn spicy chili and shredded pepper jack cheese. Yum! So once you fill your bowl you place it in the oven for an hour. I used my cast iron grill in the oven but if I didn't have that I would use my cast iron skillet and watch to see if I needed to pour off any grease from the bacon. Enjoy!

