

# Irish Beer Burger

vegetable oil for cooking  
1.5 lbs Graham Cattle Ground Beef  
salt  
pepper  
1 can Guinness Beer  
1 large yellow onion  
½ tsp sugar  
1 pkg bacon , cooked crispy  
garlic  
sliced cheese, optional

Slice onion thinly, add vegetable oil to pan preheated on medium-low then add onions, a pinch of salt and sugar. Cook slowly, stirring occasionally until golden brown then add garlic and ¼ cup beer, let simmer until beer is cooked down

Preheat pan over medium heat, add teaspoon of oil then add ground beef patties, salt and pepper burgers to taste. While cooking to desired temperature add beer to pan to finish cooking

Serve burgers with onion and bacon...cheese and buns if desired and enjoy!