



Spicy Butter Burgers with Beer Cheese

INGREDIENTS

4 tbsp Hy-Vee cold unsalted butter, divided
2 jalapeño peppers, seeded, finely chopped, and divided
1 cup Miller Lite beer
⅓ cup Hy-Vee heavy whipping cream
5 tsp Hy-Vee corn starch
½ tsp Hy-Vee salt
¼ tsp Hy-Vee black pepper
4 oz Henning's Wisconsin Cheese pepper Jack cheese, shredded (about 1 cup)
1 ½ lb Hy-Vee 85% lean ground beef
1 ½ tsp salt-free steak grilling seasoning
1 tsp Hy-Vee less sodium Worcestershire sauce
4 oz Henning's Wisconsin Cheese extra-sharp Cheddar cheese, thinly sliced
4 pretzel hamburger buns, split and toasted
Lettuce leaves, for serving
Tomato slices, for serving
4 slice(s) Hy-Vee sweet smoked bacon, halved crosswise and crisp-cooked

PREPARATION

- 1** Melt 2 tablespoons butter in small skillet. Stir in 2 tablespoons chopped jalapeños. Cook over medium heat for 2 minutes or until softened, stirring frequently.
- 2** For sauce, whisk together beer, cream, corn starch, salt, and black pepper in medium saucepan. Bring to a boil; reduce heat. Cook and whisk 1 minute. Remove from heat; whisk in pepper Jack cheese until melted. Set aside; keep warm.
- 3** For burgers, combine ground beef, steak seasoning, Worcestershire sauce, and remaining chopped jalapeños in bowl. Do not overmix. Form into 4 meatballs. Use thumb to press an indentation into the center of each. Place remaining ½ tablespoon cold butter into each indentation; form beef around butter to seal. Flatten each meatball to ¾-inch-thick patty.
- 4** Grill patties on greased rack over medium direct heat (350°) for 18 minutes, turning halfway through. Top with Cheddar cheese; grill 2 to 3 minutes more or until burgers reach 165° and cheese is melted. Transfer to platter. Let rest, covered, for 3 minutes.
- 5** To serve, spread buns with jalapeño-butter mixture. Top bun bottoms with lettuce, tomatoes, burgers, cheese sauce, bacon and bun tops.

NUTRITION FACTS

Calories: 1020
Total Fat: 66g
Saturated Fat: 32g
Trans Fat: 2g
Cholesterol: 225mg

Sodium: 1020mg
Carbohydrates: 225g
Fiber: 2g
Sugar: 5g
Protein: 52g