



# #MakeItGAP

## RECIPES

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## BEER CAN BURGERS

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**YIELD:** 4 Servings

**INGREDIENTS:**

2 lb. ground beef  
1 Tbsp. Worcestershire sauce  
1 tsp. garlic powder  
1 beer can  
kosher salt  
Freshly ground black pepper  
8 slices bacon  
4 burger buns  
4 slices tomato  
4 pieces lettuce

**TOPPINGS**

2 cups cubed cheddar  
1 jalapeño, thinly sliced  
1 bell pepper, sliced  
1 onion, thinly sliced  
4 slices provolone

**PREPARATION:**

Heat grill to medium. In a large bowl, season beef with Worcestershire and garlic powder. Roll into ½-pound balls, then place a beer can in the middle to shape into a bowl. Press beef up the sides of the beer can. Gently twist beer can to come out of burger bowl and season with salt and pepper.

Wrap two slices bacon around the bowl. If stuffing with cheddar and jalapeño, top with cheese and jalapeños. If stuffing with peppers and onions, stuff with peppers and onions and top with a slice of provolone. Grill until burger is cooked, 30 minutes for medium.

Serve on buns with lettuce and tomato.

*Recipe from delish.com*

**See how to make it:**

<https://www.delish.com/cooking/recipe-ideas/recipes/a53148/beer-can-burgers-recipe/>