

# LOADED BEER CAN BURGERS

Let's be honest and ask the same of you: Have you ever seen a burger as good as this? This is not just a winter warmer for your body, but for your soul! You have to try this loaded beer can burger

## Ingredients

Ground mince (not too skinny)  
Streaky bacon

## Stuffing

Anything really, but we suggest any of the following:  
Salami, Cabanossi, Pepperoni, Garlic Onions, Mushrooms, Tomatoes, Chillies, Peppers, Avos or Peppadews



## How to load the burger:

- STEP 1** Roll your mince into manly sized meat balls.
- STEP 2** Use a full can of beer and push the can into the mince balls so that the mince moulds around the can. It works best if the mince is nice and cold.
- STEP 3** Wrap the streaky bacon around the mince which will hold the burger together nicely.
- STEP 4** Remove the can.
- STEP 5** Pre-cook some of your ingredients like the garlic, onion, etc. and stuff it good.
- STEP 6** Add grated cheese of your choice and add chilli and BBQ sauce to taste.
- STEP 7** You are ready for the grill. You need a medium heat fire. Place your patty pocket on the braai and close the lid. It takes about an hour before they are cooked and ready.
- STEP 8** Ready to eat! Add a bread roll to your beer can burger and enjoy as is!

