



Marinated Burgers with Gorgonzola

Marinating your beef burger patties in a malty hopped brew may end up being as common practice as drinking one while eating this summer favorite! Beer contains enzymes that help tenderize your beef, breaking down the tough fibers so that you are left with a mouthwatering texture to your burger.

Choosing a great-tasting beer will also offer delicious added flavor, in very little time. Skip the light pilsners and lagers. They may not impart as much flavor as you are looking for, and the darker varieties like porters and stouts tend to get bitter and offer an unpleasant smoky taste. Grabbing a great-tasting nut brown beer or amber ale works best for this recipe. With the right balance of hops and malt, you will get some caramel-like flavors that make a rich and delicious burger.



KINLOCH
FARM



Kinloch Farm Brown Beer Marinated Burgers with Gorgonzola

YIELDS 4 BURGERS

1



Season the ground meat with salt, pepper, and worcestershire sauce. Combine the seasonings with the meat by hand without overworking or squeezing the mixture. Section into four ¼ lb portions and flatten by hand; no need for perfect circles. Place into a sided dish and pour beer over the patties. Marinate for 15 minutes. Using an offset spatula, gently flip the patties and marinate for another 15 minutes.

2



Melt butter in a heavy-bottomed skillet over medium high heat. Once the butter starts to foam, lay the patties into the butter away from your body to avoid any splatter. Cook for 4 minutes, flip, and cook for another 4 minutes. Repeat the process if cooking the burgers in batches.

Ingredients:

- 1 lb. ground beef
- ¼ teaspoon salt
- ¼ teaspoon freshly cracked pepper
- 1 teaspoon worcestershire sauce
- 1 tablespoon butter
- 1 12oz. beer
- 4 ounces Gorgonzola cheese
- 4 brioche buns
- 4 slices of red onion
- 8 bibb lettuce leaves
- Condiments and additional toppings: ketchup, mustard, pickles

3



While searing the burgers, split and toast the buns. Lay the hot patties on the bottom bun and immediately top with an ounce of Gorgonzola. Add further desired toppings and enjoy.

Recipe and photos by Chef Ryan Ross