

PBR Beer Cheese Burger

Total Time: 25 minutes

Prep Time: 25 minutes

Sharp cheddar cheese and beer make a delicious sauce to serve over your favorite burgers. For a vegan sandwich, omit the cheese fondue and add a slice of vegan cheese.

Ingredients

Pabst Blue Ribbon® Beer Cheese Fondue

½ cup Pabst Blue Ribbon® Beer

3 tablespoons whole milk

1 tablespoon cornstarch

½ teaspoon Gulden's® Spicy Brown Mustard

¼ teaspoon Worcestershire sauce

¼ teaspoon Cholula® Hot Sauce

1 cup (4 oz.) shredded cheese

Sandwich

1 MorningStar Farms® Meat Lovers Vegan Burger (1/4 pound)

2 tablespoons drained Ro-Tel® Diced Tomatoes & Green Chilies

1 Arnold® Potato Hamburger Roll, split

Directions

1. For cheese fondue, in small saucepan combine beer, milk, cornstarch, mustard, Worcestershire sauce and hot sauce. Cook over medium heat, stirring constantly, until mixture boils and thickens. Remove from heat. Gradually stir in cheese, a little at a time, until melted.
2. Prepare burger according to package directions.
3. Place burger on roll bottom. Top with 2 tablespoons of the cheese fondue and tomatoes. Add roll top. (Serve remaining cheese sauce with bread or fresh vegetables for dipping.)

Yield: 1 sandwich; 1 serving (1 serving = 1 sandwich)