



Beer Can Hamburgers

with Corn on the Cob (serves 3)

You will need:

- 2 pounds 80/20 ground beef
- 3 Hamburger Buns (optional)
- 6 full slices Bacon
- 3 ears of corn on the cob
- 1 onion, thinly sliced
- 1 bell pepper, thinly sliced
- 1 Jalapeno, sliced
- 1 potato, diced
- 5 mushrooms, sliced
- Salt to taste
- Pepper to taste
- Garlic Salt to taste
- 1/3 cup Olive Oil
- 3 Tbsp Butter
- 1 Can Bud Light (or any can)
- 1/2 pound of cheese (pepperjack and swiss or your favorites)

Preparation Instructions:

Peel corn husk back to clean the ear of corn, then replace the husk. Soak them in water for 30-45 minutes, while you prepare the rest of your ingredients.

Spread the veggies in a thin layer in one large or a few small aluminum pans. Drizzle olive oil over the top. Put pans on the grill until veggies are tender.

Mix beef well with salt, pepper, and garlic salt. Separate into 3 meatballs about the size of a softball. Shove the beer can into the middle of the meatball and work the meat around it. Use a towel to help remove the can and reveal the cup shape. Wrap 2 slices of bacon around each meat cup. Fill each cup with the desired veggies. Top with cubes of cheese. Put burgers and soaked corn on the grill until the bacon is crispy, about 30-45 minutes.

Put a Tablespoon of butter on each ear of corn while they are still on the grill. Let it melt while you remove the burgers. Plate and serve, with or without bun.