

Ingredients:

- 1 lb. Ground Beef
- ½ cup Diced White Onion
- ½ cup Diced Uncooked Bacon
- 1 tsp Salt
- ½ tsp Cayenne Pepper
- ½ tsp Cumin
- 2 Tbsp. Dijon Mustard
- 2 Small Egg, beaten and divided in half
- 1 cup Milk
- 1 cup Panko Breadcrumbs
- 2 cup Pickled Banana Pepper Rings (Mild or Hot), drained
- 2 cups Half and Half
- 8 oz Hall's Original Beer Cheese Container
- 1 Tbsp Olive Oil
- Nonstick Cooking Spray
- 4 Pretzel Buns

Directions for (Air) Fried Banana Peppers:

1. Combine 1 beaten egg with a cup of milk and whisk together until blended.
2. Drop banana peppers into the mixture and let sit for five minutes.
3. Preheat air fryer to 350° for five minutes.
4. Place breadcrumbs in a shallow bowl and remove banana peppers one by one from milk and egg mixture. Fully coat banana peppers in breadcrumbs.
5. Repeat until all banana peppers are coated in breadcrumbs (place each pepper on plate once coated).
6. Remove air fryer basket and spray with preferred nonstick cooking spray.
7. Using tongs, place banana peppers side-by-side in basket (two batches may be necessary depending on the size of your air fryer).
8. Cook for six minutes at 350° setting, flipping halfway through.
9. Remove fried banana peppers and set aside.

HALL'S ORIGINAL BEER CHEESE "DIRTY" BURGER

SERVES 4 BURGERS

Directions for Beer Cheese Sauce Topping:

1. Sauté bacon for three minutes on medium heat until golden.
2. Add in diced white onions and continue to cook for an additional three minutes, until onions have softened.
3. Lower heat to low setting and pour in half and half. Cook until slightly bubbling, approx. four minutes.
4. Fold in 8 oz container of Hall's Original Beer Cheese.
5. Continue to stir cheese sauce on low heat until beer cheese is blended, and mixture is bubbling.
6. Turn heat off and leave on stove.

Directions for Burgers:

1. Place beef with salt, cayenne pepper, cumin, and Dijon mustard in a large mixing bowl.
2. Pour in remaining beaten egg. Combine all contents using hands or wooden spoon until thoroughly blended.
3. Heat a skillet or large grilling pan on medium heat for approx. two minutes.
4. Divide meat mixture into four equal parts.
5. Drizzle pan with olive oil and place four patties equidistant apart.
6. Grill for five minutes on each side for medium, add an extra two minutes for well-done.
7. Remove from pan and place each burger on a toasted pretzel bun.
8. Place each burger on individual serving plates open-faced, adding equal portions of fried banana peppers.
9. Return cheese sauce to low heat setting and heat until slightly bubbling.
10. Remove from heat and immediately ladle a generous portion of cheese sauce over banana pepper rings stacked on individual burgers.
11. Place pretzel buns on each burger and enjoy!