



Mount Crushmore – Pilsner

Crushmore was crafted for outdoor cooking! Crisp and clean, quenching and refreshing, dry and crushable! Whether it is after a great outdoor adventure, camping in the great outdoors, or sharing with friends and family in the backyard, Crushmore was made for simple BBQ! Dressed up hot dogs with some sauerkraut, pickled jalapeno peppers, chicken souvlaki, fresh local sausages, or your favorite burger. Crushmore is the perfect accompaniment to carbonate your BBQ!

Featured Recipe:

Aged Cheddar Cheese Curd Stuffed Beef Burgers

Aged Cheddar, Russian Dressing, Pickled Red Onions, Lettuce, Tomato
Triple Cooked Chips with Spicy Aioli

Burgers are all about a good bun! We're not saying for you to go on and make your own, but go to your local bakery, get a nice soft bun, made with love, and made today!

Burger Patties – 2 servings

14oz (392g) Fresh Ground Beef Chuck
1 tsp Kosher Salt
1 tsp fresh ground pepper
4 oz (112g) quality cheddar cheese curds

Method:

- Season beef with the salt and pepper and divide into half
- Roll into ball shape
- Toss the ball shape between hands for 30 seconds to bind.
- Push thumb into the middle of the ball to create a hole for the curds
- Stuff each patty with 2 oz of the curds
- Form into a patty and chill

Russian Dressing – 2 servings

2 TBSP Mayonnaise
1 TBSP ketchup
2 dill pickle slices – diced finely
30g finely diced red onion
Kosher Salt & Fresh Ground Pepper

Method:

- Mix all ingredients together thoroughly

Burger Toppings:

Shredded Iceberg Lettuce
Sliced Tomatoes
Aged Cheddar Slice (optional)

Pickled Red Onions: 500ml

1 large Red Onion
250ml rice wine vinegar
¼ cup sugar

Method:

- Peel and remove the core from the onion – cut in ½
- Thinly slice the onion and place into a jar that you can put a sealed lid on
- Heat the vinegar & sugar in dissolve the sugar
- Once the liquid starts to simmer, pour over the onions in the jar
- Allow to cool to room temperature uncovered
- Cover with a lid that seals. Can last in the fridge for up to 4 weeks.

Chili Mayonnaise:

4 parts Mayonnaise
1 part siracha (or your favorite hot sauce)

OR

Malt Vinegar Mayonnaise:

4 parts Mayonnaise

1 part malt vinegar

Method:

- Mix all ingredients together well

Triple Cooked Chips: 2 servings

6 large Yellow Potatoes – preferably Kenebec

Kosher Salt

1L canola oil (or similar high temperature rated oil)

Method:

- Cut potatoes into wedges (each potato about 8 pieces)
- In a large pot, fill $\frac{3}{4}$ with water and bring to a boil.
- Season with a good pinch of kosher salt
- Drop chips in the boiling water for the “first cook”
- Simmer for 10 minutes or until the knife can slide in and comes away from the potato easily.
- Strain and Cool
- While potatoes are cooling, warm the oil in a large pot on the stovetop. If you have an oil thermometer, you are looking for 325 F for the first oil blanche of the chips.
- If you do not have an oil thermometer, you want the oil to just start to move a little bit and regulate the temperature to match.
- Drop the chips into the 325 F oil to blanche them. You are looking for a very light browning. This will take about 3 minutes.
- Remove from oil and cool
- Turn up the heat to 350 F
- Drop the chips back in for the final cooking phase. Golden brown and crispy. About 3-4 minutes.
- Remove chips from oil
- Toss with a good pinch of kosher salt in a dry bowl

Cooking the Burger:

There are many ways to cook a hamburger. Preferred method is on a flat top griddle, but not everyone has that at home. Next best is a cast iron skillet on your BBQ.

- Light your BBQ and get it nice and hot. Place cast iron pan on BBQ and close lid to heat up the cast iron.
- Season the outside of the patty with Kosher Salt & Fresh Ground Black Pepper
- Place on the cast iron pan for 4-5 minutes per side or until firm to the touch.
- With about 2 minutes left on the second side, add a slice of aged cheddar if you wish!
- If you know where your meat is coming from, the best burger is cooked medium to medium well. Still a bit of pink, but no blood.

Assembly:

- Lightly toast buns on the inside only (keep the top and bottom nice and soft!)
- Top each side of the bun (top and bottom) with a good helping of the Russian Dressing
- Put shredded lettuce on bottom bun, top with pickled red onions & sliced tomato
- Add burger patty, top bun, you're done!

- **Plate the Dish!**
- 1 burger – dressed and ready!
- ½ the chips
- Side bowl of either chili or malt vinegar mayo
- Crush with a Crushmore!