

April's Burger Bath

- 1 - 6 pack of beer
- 6 cups of beef broth
- 4 large onions, sliced
- 4 Tbls. Brown sugar
- 2 Tbls. Apple cider vinegar
- 2 Tbls. Soy sauce
- 2 Tbls. Worcestershire Sauce
- 1 Tbls. Garlic
- 1 tsp, black pepper
- 1 tsp. salt
- 1 Tbls. Olive oil

Method: Sauté onions in olive oil in large pot. When lightly tender, add remaining ingredients. Continue to cook until onions are fully cooked and tender. Cool. Strain-out solids and pour over grilled burgers. Makes @ 1 gallon of "bath" sufficient for up to at least 50 burgers.

April Hodges: "Make this in the morning while burgers are being grilled. Burgers can be kept all day and served at an evening BBQ. Burgers will remain firm (not mushy). They taste great!"