

## **Best Father's Day Burger loaded with toppings and beer slaw**

*Courtesy of Giant Eagle*

**Serves: 4**

**Prep Time: 15 minutes plus marinating time**

**Grill Time: 10-15 minutes**

### **Ingredients:**

#### For the burgers:

1-2 lbs. 80/20 ground beef, formed into 4 patties  
8 slices Market District™ smokehouse bacon, fully cooked  
4 slices Giant Eagle sliced sharp cheddar cheese  
1 16-oz. pack Kingsford® cooked and pulled brisket  
1 20-oz. container Market District signature barbecue sauce  
1 pack sesame seed hamburger buns of your choice

#### For the beer slaw:

½ cup thinly shredded green cabbage  
½ cup thinly shredded red cabbage  
½ cup, thin sliced red onion  
1 Tbsp. whole grain mustard  
3 Tbsp. Giant Eagle apple cider vinegar  
¼ cup beer of your choice  
Salt and pepper to taste

### **Directions:**

Fire up a grill with charcoal or gas to medium heat. When ready to grill, season the outside of the burger patties generously with salt and pepper, then grill to your liking (recommended 165°F internally as measured with a probe thermometer). Place the cheese on top of the burgers and melt over indirect heat. While melting the cheese, toss the brisket slices with bbq sauce and warm this, along with the bacon on the grill.

To assemble, mix all ingredients for the beer slaw and season with salt and pepper. Spread the buns with mayo and toast the buns on the grill. Remove from grill and layer the bottom bun with beer slaw, then top with grilled bacon. Add the burger next, then top with slices of grilled barbecue brisket. Drizzle the brisket with more barbecue sauce, then place the top bun. Serve immediately and enjoy!