

# Pimento Cheese Burger

A Southern standard gets national attention with a spin. **Merchts® Sharp Cheddar Cheese** blends with pimento, mayo, hot sauce, and a touch of sea salt to create a universally popular spread.

## INGREDIENTS:

- 3 C Merchts® Sharp Cheddar
- $\frac{2}{3}$  C pimento, minced
- $\frac{1}{2}$  C mayonnaise
- 2 Tbsp hot sauce
- $\frac{1}{4}$  tsp salt, sea
- 48 each burger,  $\frac{1}{4}$  pound, Angus beef
- 48 each bun, burger, sesame seed, toasted
- 12 C lettuce, iceberg, shredded
- 48 each tomato, 5x6, sliced rounds
- 96 each onion, red, thin-sliced rings

## METHOD:

1. Place Merchts® Sharp Cheddar, pimento, mayonnaise, hot sauce and salt in a mixing bowl. Stir to evenly combine, creating a Merchts® Sharp Cheddar pimento cheese spread (this is a loose spread). Reserve chilled—let rest 1 hour to fully develop the flavors.
  - a. For a thicker spread, use cayenne (to taste) in place of the hot sauce. Chopped cheddar cheese could also be folded into the spread.
2. Griddle burgers to order, as needed for service, until fully cooked. Slather each cooked burger with 1 Tbsp of the reserved Merchts® Sharp Cheddar pimento cheese spread.
3. **For 1 order:** Top a toasted heel with  $\frac{1}{4}$  C lettuce then 1 slice of tomato, 2 red onion rings, 1 pimento cheese slathered burger and the top crown.
4. Repeat for remaining orders as needed.

**PORTIONS:** 48 **SERVING SIZE:** 1 burger

