



Pimento Cheese-Stuffed Burger

Ingredients Needed for Pimento Cheese-Stuffed Burgers

- 1 package Aunt Millie's Hearth Butter Hamburger Buns
- 2 pounds ground beef
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 8 ounces shredded cheese
- ½ teaspoon dry mustard
- 2 Tablespoons mayonnaise
- ¼ cup chopped pimentos
- Pickled jalapeños (optional)



Directions | Yield: 8 servings of Pimento Cheese-Stuffed Burgers

1. Preheat the grill to medium-high heat.
2. Gently combine ground beef, salt and pepper and shape into 8 patties, leaving a large indentation in the middle of the patty.
3. Meanwhile, combine cheese, dry mustard, mayonnaise and pimentos in a food processor. Stuff the burgers with pimento cheese before grilling.
4. Grill patties for 6-8 minutes on each side. Thermometer should register 165°F.
5. Remove burgers from the grill and place on hamburger buns. Top with desired amount of jalapeños.
6. Serve and enjoy your Pimento Cheese-Stuffed Burger!

