

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
- 1/4 teaspoonblack pepper
- 8 ounces shredded cheese
- ½ teaspoon dry mustard
- 2 Tablespoons mayonnaise
- 1/4 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!

