

*Smoking Shiitake Brazilian Burger™*  
**Pimento Green Olive Cheese Burger**  
*Pimento cheese is a popular burger topping from the South.*  
Serves 4

**Step 1 BURGER**

4 frozen *Smoking Shiitake Brazilian Burgers™* in well-oiled skillet until golden brown on each side. Top with two slices of cheese and cook until just melted.

8 slices of sharp yellow cheddar cheese

**Directions:**

Fry *Burgers* in well-oiled skillet until golden brown on each side. Top each burger with 2 slices of cheese and continue to cook until just melted. Divide cheese-topped burgers between toasted rolls, top with Pimento Topping (see *below*) and serve with lettuce and tomato slices.



**Step 2 TOASTED BUNS**

4 tablespoons butter  
4 Onion Kaiser rolls

**Directions: Melt butter in skillet; sear rolls until lightly golden.**

**Step 3 PIMENTO TOPPING**

2/3 cup mayonnaise  
12 large green olives with pimento—chopped  
3 tablespoons grated onion

**Directions: Mix Topping together; place burger on roll and top with Pimento Topping.**

**Step 4 THE FINISHING TOUCH**

Garnish with parsley and sliced pickles

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