

Pimento Green Olive *Pally-Up*[®] Cheese Burger

Pimento cheese is a popular burger topping from the South.

*This is my version for *Pally-Up*[®] - no ketchup please.*

Serves 8

Step 1 **BURGER**

1 packet (or 3/4 cup, firmly pressed) *Pally-Up*[®] Burger Mix
1/4 cup water
3 large eggs
4 tablespoons oil
1/2 cup Panko bread crumbs
1/2 cup finely minced onions
1/2 teaspoon course black pepper
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce

16 slices of sharp yellow cheddar cheese

Directions: Mix above ingredients together (*except cheese*). Drop 1/4 cup of above prepared Burger mixture in well-oiled skillet and brown each side until golden. Top each burger with 2 slices of cheese and continue to cook until just melted, about 2 minutes. 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
8 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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