



Southern Pimento Cheese Burgers

READY IN



50 min.

SERVINGS



4

CALORIES



1112 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 8 slices applewood bacon smoked thick-cut
- ☐ 0.3 teaspoon pepper black freshly ground
- ☐ 1.3 cups cabbage shredded
- ☐ 0.3 pound cured and country ham smoked finely chopped chopped (or in a food processor)
- ☐ 2 tablespoons cream cheese room temperature
- ☐ 1.3 pounds ground beef
- ☐ 1 tablespoon honey
- ☐ 0.5 tablespoon horseradish
- ☐ 0.3 teaspoon kosher salt

- ☐ 2 tablespoons mayonnaise
- ☐ 3 tablespoons mayonnaise room temperature
- ☐ 0.3 cup monterey jack shredded room temperature
- ☐ 1 tablespoon bread and butter pickle juice
- ☐ 2 ounces pimento peppers diced jarred drained
- ☐ 4 potato hamburger buns split
- ☐ 0.5 cup kettle-cooked potato chips plain crushed
- ☐ 1 cup cheddar shredded extra-sharp room temperature
- ☐ 1 teaspoon mustard yellow

Equipment

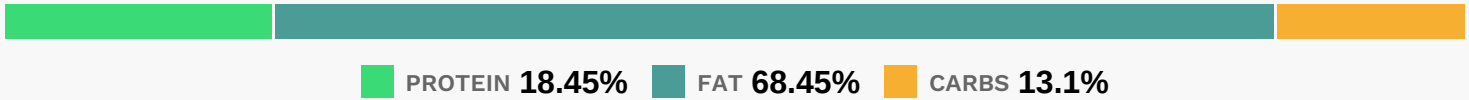
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ mixing bowl
- ☐ grill pan

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat oven to 375 degrees F.
- ☐ To prepare Pimento Cheese, in a medium mixing bowl, combine Cheddar and Jack cheeses, mayonnaise, cream cheese, pimento peppers, pickle juice, horseradish sauce, and mustard; mix until well combined.
- ☐ To prepare Honey Slaw, in a small mixing bowl combine mayonnaise, honey, and cabbage; mix until well combined.
- ☐ Heat a 12-inch nonstick grill pan over medium-high heat.
- ☐ Add bacon and cook until the bacon is crispy, about 5 minutes, flipping once.

- ☐ Drain on paper towels.
- ☐ Pour off almost all of the bacon fat from the pan, leaving a very thin layer.
- ☐ To make the patties, combine the beef, country ham, salt, and pepper in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 4 equal portions and form into patties to fit the buns.
- ☐ Using the same grill pan as before, cook the hamburgers over medium-high heat for 3 minutes per side or until cooked medium rare.
- ☐ Meanwhile, place buns on a rack in the oven.
- ☐ Bake for 3 to 5 minutes. Also, place the plates that the burgers will be served on in the oven to heat.
- ☐ To assemble the burgers, spread a generous amount of Pimento Cheese on the cut sides of the buns. On each bun bottom (on top of the Pimento Cheese), place a thin layer of Honey Slaw. Top the slaw with a burger patty, 2 slices of bacon, and crushed potato chips.
- ☐ Add the bun tops.
- ☐ Place the completed hamburgers on a nonstick baking sheet and bake in the oven for 1 minute.
- ☐ Serve burgers on warm plates.

Nutrition Facts



Properties

Glycemic Index:120.82, Glycemic Load:16.13, Inflammation Score:-7, Nutrition Score:33.385217397109%

Flavonoids

Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 1112.09kcal (55.6%), Fat: 84.04g (129.29%), Saturated Fat: 29.9g (186.88%), Carbohydrates: 36.18g (12.06%), Net Carbohydrates: 34.04g (12.38%), Sugar: 9.33g (10.36%), Cholesterol: 198.56mg (66.19%), Sodium: 1595.32mg (69.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 50.96g (101.93%), Selenium: 59.51µg (85.01%), Vitamin B12: 3.94µg (65.59%), Zinc: 9.02mg (60.15%), Phosphorus: 601.31mg (60.13%), Vitamin B3:

11.54mg (57.7%), Vitamin K: 54.87µg (52.26%), Vitamin B6: 0.87mg (43.34%), Vitamin B1: 0.64mg (42.73%), Calcium: 384.8mg (38.48%), Vitamin B2: 0.65mg (38.18%), Vitamin C: 26.1mg (31.64%), Iron: 5.4mg (30.02%), Potassium: 848.78mg (24.25%), Vitamin E: 3.12mg (20.83%), Manganese: 0.41mg (20.67%), Folate: 75.11µg (18.78%), Vitamin B5: 1.81mg (18.14%), Vitamin A: 880.32IU (17.61%), Magnesium: 67.39mg (16.85%), Copper: 0.24mg (11.78%), Fiber: 2.13g (8.54%), Vitamin D: 0.78µg (5.18%)