



MINI BURGERS with PIMENTO CHEESE

1 1/4 lb. Kinderhook Farm grass-fed ground beef
4 oz extra-sharp cheddar cheese, shredded
1 jar (4 oz) pimento, drained, finely minced
1 1/2 tsp. salt
1/8 teaspoon cayenne pepper
pinch of black pepper
2 tablespoon mayonnaise
12 Parker House rolls, each 2" wide, warmed

In bowl, combine cheese, pimento, green onions, 1/2 tsp. salt, cayenne and black pepper. Stir in mayonnaise until incorporated. Refrigerate pimento cheese until ready to use.

In bowl, combine ground beef and 1 tsp. salt. Divide into 12 equal portions; gently form into balls; shape into patties.

Heat nonstick grill pan over medium-high heat. Working in batches, cook burgers 1-2 minutes, then flip them. Spoon pimento cheese onto burgers; cook 1-2 minutes more, or until done to your liking.

Serve burgers immediately on Parker House rolls with your favorite burger accompaniments and french fries.

Serves 4