

Pimiento Cheese Bacon Burger

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	cup	mayonnaise
1/2	teaspoon	cayenne
		kosher salt and pepper
1	cup	roasted red pepper - drained and finely diced
12	ounces	extra sharp white cheddar - grated
12	ounces	extra sharp yellow cheddar - grated
1 1/2	pounds	ground chuck
2	tablespoons	canola oil
4		hamburger bun - split and toastes
8	slices	double smoked bacon - cooked until crisp
4	slices	vidalia onion - grilled
4		thin ripe slices beefsteak tomato
1	large	dill pickle - thinly sliced

Whisk the mayonnaise, cayenne, 1/2 tspn salt and 1/2 tspn pepper in a large bowl. Add the red peppers, white cheddar and yellow cheddar and gently fold until combined. Cover the bowl and refrigerate for at least 30 minutes.

Preheat grill. Divide chuck into 4 6 oz portions. Form each into a 3/4" patty and make a deep depression in the center with your thumb. Brush both sides with oil and sprinkle with salt and pepper. Grill until golden brown and slightly charred on both sides and cooked to desired doneness, about 4 min each side. During last minute, place a dollop of the cheese mixture on top of each burger and close the grill lid. Cook until cheese has just melted, about 1 minute.

Place burgers on buns and top with bacon, onions, tomatoes, pickle and lettuce.