Southern Pimento Cheese Burger

Servings: 4

Amount	Measure	Ingredient – Preparation Method
6	ounces	sharp cheddar cheese - shredded
4	ounces	monterey jack cheese - shredded
3	tablespoons	mayonnaise
3	tablespoons	cream cheese - softened
4	ounces	diced pimentos - drained well
1/8	teaspoon	cayenne
1 1/4	pounds	ground chuck
1	teaspoon	worcestershire sauce
1	teaspoon	kosher salt
1/2	teaspoon	black pepper
		red leaf lettuce
4		burger bun

Combine cheeses, mayonnaise, cream cheese, pimentos and cayenne pepper in a medium bow and mix together using a wooden spoon.

Work worcestershire sauce, salt and pepper into ground chuck. Shape into 4 patties. Make a depression in the center of each patty.

Grill burgers for 4-6 minutes per side. With a minute or two left, top each burger with 1/4 cup pimento cheese.

To serve, place a leaf of lettuce on the bottom of a bun and top with burger.