



-SWEETS & EATS-

- PIMENTO CHEESEBURGER SALAD -

PREP TIME

1 hr

COOK TIME

10 mins

SERVINGS

4

INGREDIENTS

1 pound ground beef
salt and pepper to taste
4 tablespoons pimento cheese
4 slices cooked bacon, crumbled
4 cups fresh lettuce
½ cup tomatoes, diced
4 dill pickle spears
Pickled red onion:
1 teaspoon sesame seeds
french fries (cooked according to
package directions)

Dressing/Dipping Sauce:
½ cup mayonnaise
¼ cup ketchup
1 tablespoon worcestershire
black pepper to taste
Pickled Red Onion:
1 cup water
½ cup apple cider vinegar
1 tablespoon sugar
1 teaspoon salt
1 red onion sliced thin

INSTRUCTIONS

1. To make the pickled red onion, add the water, vinegar, sugar and salt to a glass jar. Whisk until sugar and salt have dissolved. Add onion. Refrigerate for one hour. Can store in the refrigerator for two weeks.
2. To make the dressing/dipping sauce, in a small bowl stir together the mayonnaise, ketchup, worcestershire and pepper until smooth, adjusting seasonings as needed. Set aside.
3. In a bowl combine the ground beef, salt and pepper to taste. Make into 4 patties. Heat a cast iron skillet or sauté pan to medium high heat. Cook the burgers for 3-5 minutes on each side depending on how you like them cooked.
4. At the very end of the cook time, top each burger with pimento cheese. Place a lid on top of the pan to melt the cheese. Remove from heat.
5. In a large bowl add the lettuce . Top with the pimento cheese burgers, fries, dill pickle spears, diced tomatoes, bacon, pickled red onion and sesame seeds. Drizzle the sauce on top and serve immediately.

Enjoy y'all!

