

Cheeseburger Po'Boy

Servings: 1

INGREDIENTS

- 8 oz burger patty, pan blackened
- 1 ea 8-in po'boy roll, buttered and cooked until golden brown on a griddle
- pimento cheese (see right)
- 3 sl Patuxent Farms® bacon, cooked crispy
- fried green tomatoes (see right)
- Cajun power mayo (see next page)

PREPARATION

To assemble, place burger patty on po'boy roll. Top with pimento cheese, bacon and then fried green tomatoes. Spread mayo on top of roll and secure with a frill pick. Serve.

Pimento Cheese

INGREDIENTS

- 1 c shredded cheddar cheese
- 2 oz sour cream
- 3 oz mayo
- 1/4 c diced pimento peppers, drained
- 1 t cayenne
- 1 t Tabasco sauce
- 1 t coarse black pepper

PREPARATION

Blend all ingredients thoroughly.

Fried Green Tomatoes

INGREDIENTS

- 3 sl tomatoes, 1/4-in
- 1/2 c buttermilk
- 1/2 c flour seasoned with salt and pepper
- butter

PREPARATION

Place tomato slices in buttermilk, drain and dredge in flour. In a skillet, sauté tomatoes with melted butter until golden brown on both sides.

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Chef: Mel Melton • **Restaurant:** Papa Mojo's Roadhouse • **Location:** Durham, NC



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Cajun Power Mayo

INGREDIENTS

- 2 oz heavy-duty mayonnaise
- 1 t creole seasoning
- 1 t Cajun power garlic sauce or comparable hot sauce

PREPARATION

Mix all ingredients well. Refrigerate.

