

Poblano Cheeseburger

Servings: 1

INGREDIENTS

- 8 oz ground beef, local organic salt and pepper
- 3 oz pimento cheese (see right)
- 1 ea fresh baked hamburger roll
- 3 sl Brookwood Farms pork shoulder bacon, cooked
- lettuce/tomato/red onion

PREPARATION

Season and form 8-oz patty. Grill for 3 minutes undisturbed. Flip burger and cook another minute. Place pimento cheese on top of burger and cook another 2 minutes. Grill roll until golden. Place burger on grilled roll and top with three slices of pork shoulder bacon.

Pimento Cheese

INGREDIENTS

- 1/4 c roasted poblano peppers, minced
- 1/2 lb Wisconsin white cheddar longhorn, shredded
- 1/4 c mayonnaise
- 1 ea lime, juiced
- pinch cayenne pepper

PREPARATION

Roast poblano peppers until charred and blistered. Remove from oven, place in bowl and cover for 5 minutes. Peel skin from peppers, remove seeds and mince. Combine all ingredients. Pimento cheese will keep under refrigeration for 7 days.

Chef: Trey Cleveland • **Restaurant:** Top of the Hill Restaurant & Brewery • **Location:** Chapel Hill, NC

