Gochujang Pimento Cheeseburger

Yield: 40 each Burgers

Ingredients:

Gochujang-Pimento Cheese

- 5 lbs Reser's® Pimento Cheese (71117.11406)
- 2 Tbsp Gochujang paste
- 1 cup Sharp Cheddar, shredded

Gochujang-Pimento Burger

- 40 each 6 oz Ground beef patties, seasoned and grilled medium rare
- 40 each Hamburger buns, brushed with oil and toasted on a griddle
- 5 lbs Gochujang-Pimento Cheese
- 80 each Butter lettuce leaves
- Kettle potato chips and pickle on the side

Directions:

1. With a paddle attachment and a stand mixer, mix Reser's Pimento Cheese with the gochujang paste and shredded Cheddar cheese until combined.
2. Once the burger is grilled and resting, top the bottom part of the bun with the butter lettuce leaves.
3. Place burger patty atop the butter lettuce leaves and top burger with 1.5 oz disher (#20) of Gochujang Pimento Cheese.
4. Lean top of bun against burger and finish plating with kettle chips and a dill pickle spear.

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