

The Dixie Griller Burger
By Chef Mitch Prenskey, Supper Restaurant
Philadelphia, PA



Serves 4

Ingredients

- 4 *Morningstar Farms*® Grillers Prime Burgers
- Salt and pepper
- 4 potato rolls
- 4 – ¼" thick slices of pickled green tomatoes (recipe follows)
- 1 pint pimento cheese (recipe follows)
- 1 pint corn relish (recipe follows)
- ½ pint buttermilk dressing (recipe follows)

Directions

- Heat *Morningstar Farms*® Grillers Prime Burger. Season with salt and pepper
- Warm rolls and spread both sides with pimento cheese
- Top with *Morningstar Farms*® Grillers Prime Burger
- Top *Morningstar Farms*® Grillers Prime Burger with pickled green tomato slice, a heaping spoonful of corn relish
- And a drizzle of buttermilk dressing
- Top with potato roll lid and eat!

Recipes for Burger Toppings

Pickled Green Tomatoes

Ingredients

- 5 medium sized green tomatoes, stemmed and sliced
- 1 onions, thinly sliced
- 2 Tbsps. salt
- 1 cup white vinegar
- 1/3 cup firmly packed light brown sugar
- 1/2 tsp. ground allspice
- 1/2 tsp. ground ginger
- 1/2 tsp. ground cloves
- 1/2 tsp. mustard seeds
- 1/2 tsp. celery seeds
- Salt and pepper, to taste
- 1 garlic clove, minced

Directions

- In a bowl, combine tomatoes and onions, sprinkle salt over the top, toss well, cover and let stand overnight.
- Transfer the vegetables to a large colander, rinse under cold running water and set aside.
- In a large stainless steel pot, combine all remaining ingredients and add tomatoes and onions, stirring. Bring to a boil, reduce heat to LOW and simmer, stirring often until the tomatoes are cooked through but still have a bite.
- Let cool in the liquid.

Buttermilk Dressing

Ingredients

- 1/4 cup buttermilk
- 2 Tbsps. Mayo
- 1/2 cups Sour cream
- 2 Tbsps. Red wine vin.
- 1 cloves garlic chopped
- 1/4 tsp. Cayenne
- 1/2 tsp. celery seeds
- 1/2 tsp. Sugar
- 1 shallot chopped
- 1/4 tsp. honey
- Juice of 2 lemons
- Cayenne, salt and pepper to taste

Directions

- Blend in blender until smooth.

Pimento Cheese

Ingredients

- 2 cups shredded extra-sharp Cheddar cheese
- 8 ounces cream cheese, softened
- 1/2 cup mayonnaise
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 4 ounces roasted red peppers
- Salt and pepper to taste

Directions

- Combine in food processor and season to taste.

Corn relish

Ingredients

- 3 cups corn kernels
- 1 cups green peppers diced
- 1 cups red pepper diced
- 1 cups onions, diced
- 2 stalks celery, diced
- 1 cup white vinegar
- 2 tsps. honey
- 1/2 tsp. Dijon mustard
- 1/4 tsp. Turmeric
- 2 Tbsps. chopped parsley
- Salt and pepper

Directions

- Add all ingredients together in a mixing bowl and season to taste.