



Kitchen Cheat Sheet: Pimento Cheese Stuffed Burgers

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Tips and Time Savers

- Seal the edges tight. Treat it like a pastry, not a patty—press those seams closed or your cheese will make a run for it.
- Chill before cooking. Pop the stuffed patties in the fridge for 15–20 minutes before grilling to help them hold their shape.
- Don't overmix the meat. Gentle hands make juicy burgers. Manhandle it, and you'll end up with meatloaf on a bun.
- Use a meat thermometer. Aim for 160°F—safe, juicy, and still gloriously cheesy inside.
- Toasted buns matter. Butter 'em, grill 'em, and never skip 'em. Soggy bread is a crime.
- Let 'em rest. Give the burgers 3–5 minutes off the grill before biting in—keeps the juices where they belong instead of running down your arm.

Storage

To store: Let the burgers cool completely, then wrap each one snug in foil or parchment and pop them into an airtight container. They'll keep in the fridge for up to 3 days—though they rarely last that long once folks know they're in there.

To freeze: Wrap tightly in foil, tuck them into a freezer bag, and they'll keep for up to 2 months. Label them so you don't mistake them for “mystery meat night.”

To reheat: Warm in a 350°F oven for about 10–15 minutes, or until the center is hot and the cheese starts to ooze again. Avoid the microwave unless you like rubbery meat and heartbreak.

Variations

- Spicy kick. Stir a spoonful of diced jalapeños or a dash of hot sauce into your pimento cheese for a burger that bites back.
- Bacon lover's dream. Mix crumbled bacon right into the cheese filling or stack a few crispy slices on top—because moderation is for muffins.
- BBQ twist. Brush the burgers with your favorite barbecue sauce during the last minute of cooking for a smoky-sweet finish.
- Tex-Mex style. Add a little taco seasoning to the meat and swap cheddar for pepper jack in the pimento cheese. Ole, y'all.
- Slider version. Use smaller patties and dinner rolls for tailgates or parties—mini burgers, major applause.
- Inside-out version. Mix the pimento cheese straight into the beef before forming patties for a subtler, evenly cheesy flavor that still brings the drama.

FAQs

Can I make these burgers ahead of time?

Sure can. Form and stuff the patties, then cover and refrigerate them for up to 24 hours before cooking. Just bring them to room temp before tossing them on the grill—cold meat and hot fire don't play nice.

Can I freeze them?

Absolutely. Freeze the stuffed, uncooked patties flat on a baking sheet till solid, then slide them into a freezer bag. Thaw overnight in the fridge and cook as usual—no one will know they were frozen except you (and I'll keep your secret).

What kind of pimento cheese works best?

Homemade, always. But if you're in a rush, use a store-bought version with sharp cheddar and a little kick. Skip the watery, mild stuff—it'll make your burgers sad and soggy.

Can I cook them in the oven instead of a skillet or grill?

Yep. Bake at 375°F for about 20 minutes, flipping halfway through. Not quite the same smoky drama, but still delicious.

How do I keep the cheese from leaking out?

Seal those edges like your life depends on it—press and pinch all the way around. You can even chill the patties for 15 minutes before cooking to help them hold their shape.

What toppings go best with pimento cheese burgers?

Honestly, they don't need much—just a buttered bun and maybe a few pickles for crunch. But if you want to go full glory, add crispy bacon, a fried green tomato, or a drizzle of spicy mayo.

Nice to have

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If you're serious about burgers (and let's be honest, you are), this POLIGO 5-Piece Smash Burger Press Kit is your new best friend. It's got everything you need to turn ground beef into grill-side art—two hefty cast-iron presses, a 4-in-1 stuffed burger mold for all that molten pimento cheese glory, and sauce brushes for the finishing touch. Non-stick, easy to clean, and built for folks who don't half-do dinner.

[Grab it here](https://www.restlesschipotle.com/pimento-cheese-stuffed-burgers/)