

Homemade Pimento Cheese Spread



INGREDIENTS:

**2 8OZ. BLOCK SHARP
CHEDDAR CHEESE, FRESHLY
GRATED**

1 4OZ. JAR OF PIMENTOS

1/2 CUP MAYONNAISE

**2 DASHES OF
WORCHESTERSHIRE SAUCE**

2 DASHES OF TABASCO SAUCE

PINCH SALT

PINCH PEPPER

1/4 TSP. CAYENNE PEPPER

Homemade Pimento Cheese Spread



Directions:

Using a stand mixer, combine cheddar cheese, mayonnaise, salt, pepper, Worcestershire sauce, Tabasco sauce, and cayenne pepper on medium speed until well-mixed (about 30 seconds). You may also mix by hand, using a mixing bowl and wooden spoon. Refrigerate in a sealed container up to 1/2 hour prior to serving. Use this spread to make sandwiches or to spread on crackers.

Thelma's Homemade Sandwich Spread



INGREDIENTS:

1 CUP MIRACLE WHIP SALAD DRESSING

1/4 CUP SWEET PICKLE RELISH

1-2 T KETCHUP

Thelma's Homemade Sandwich Spread



Directions:

In a bowl, combine salad dressing, sweet pickle relish, and ketchup. Spread should have a slight pink or orange tint (similar to Thousand Island Dressing). Store in a sealed container or jar in the refrigerator. Spread on the bread of any sandwiches to enhance flavor!

Dad's Hamburger Steak Sandwiches



INGREDIENTS:

1 1/2 LBS GROUND CHUCK
(80/20 RATIO)

1/2 CUP CHOPPED ONION

1/2 CUP CHOPPED GREEN
PEPPERS

1 TSP GARLIC POWDER

1 T SALT

1 T BLACK PEPPER

1/2 SLEEVE OF SALTINE
CRACKERS

2 T WORCESTERSHIRE SAUCE

1 EGG

1/2 T BUTTER

1 T OLIVE OIL

Dad's Hamburger Steak Sandwiches



Directions:

In a medium sized sauce pan, sauté onions and peppers in butter and olive oil on medium heat until onions are translucent and green peppers are slightly tender. Set aside. In a bowl, combine hamburger, salt, pepper, garlic powder, Worcestershire sauce, egg, crackers, onions, peppers and mix with your hands until fully incorporated. Shape into patties and fry in the same sauce pan you used to sauté your vegetables on medium heat. Fry about 3-4 minutes per side, turning up to 3 times during the cooking process (it is recommended you fry the burger well-done). When done, set each of the burgers on a board and cover with foil for 5 minutes. This will allow the juices to go back into the burger. Serve on bakery style hamburger buns or on grilled brioche toast that has been topped with homemade sandwich spread (see Thelma's Homemade Sandwich Spread recipe). Makes approximately 6 sandwiches.