

Spicy Pimento Cheese BBQ Burgers: A Bold Twist on the Classic Burger

Looking for a burger recipe that takes your BBQ game to the next level? These



TIME
4-5 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 lb ground beef (80/20 blend for juiciness)
- Salt and pepper, to taste
- 4 burger buns, toasted
- 4 slices of your favorite BBQ sauce (smoky or spicy)
- 1 cup shredded sharp cheddar cheese
- 1/4 cup diced pimentos (drained)
- 1/4 cup mayonnaise
- 1/2 tsp smoked paprika
- 1/4 tsp cayenne pepper (adjust for spice preference)
- Lettuce
- Sliced tomatoes
- Pickles
- Crispy fried onions

Instructions:

Make the Pimento CheeseIn a medium bowl, combine the shredded cheddar, diced pimentos, mayonnaise, smoked paprika, cayenne pepper, salt, and pepper. Mix well and refrigerate until ready to use.

Prepare the Burger PattiesDivide the ground beef into four equal portions and shape into patties. Season both sides with salt and pepper.

Cook the Burgers Grill Method: Preheat your grill to medium-high heat. Cook the patties for 4-5 minutes per side for medium doneness. During the last minute of cooking, brush each patty with

barbecue sauce.

Stovetop Method: Heat a skillet or griddle over medium-high heat. Cook the patties as above, brushing with barbecue sauce in the final minute.

Assemble the BurgersPlace each cooked patty on the bottom half of a toasted bun. Generously spread spicy pimento cheese on top. Add optional toppings like lettuce, tomato, or crispy onions, then finish with the top bun.

Serve and EnjoyServe the burgers hot with extra barbecue sauce on the side and your favorite accompaniments like fries or a crisp salad.

Tips for the Best Spicy Pimento Cheese BBQ Burgers:

Amp Up the Heat: For extra spice, add diced jalapeños to the pimento cheese or use a spicy barbecue sauce.

Cheese Perfection: Let the pimento cheese soften slightly before spreading it on the burgers for the creamiest texture.

Toast Those Buns: Lightly toasting the buns adds texture and prevents them from getting soggy.

Why You'll Love This Recipe:

DIRECTIONS

1. **Make the : Pimento Cheese**In a medium bowl, combine the shredded cheddar, diced pimentos, mayonnaise, smoked paprika, cayenne pepper, salt, and pepper. Mix well and refrigerate until ready to use.
2. **Prepare the : Burger Patties**Divide the ground beef into four equal portions and shape into patties. Season both sides with salt and pepper.
3. **Cook the : Burgers Grill Method:** Preheat your grill to medium-high heat. Cook the patties for 4-5 minutes per side for medium doneness. During the last minute of cooking, brush each patty with barbecue sauce.
4. **Stovetop : Method:** Heat a skillet or griddle over medium-high heat. Cook the patties as above, brushing with barbecue sauce in the final minute.
5. **Assemble the : Burgers**Place each cooked patty on the bottom half of a toasted bun. Generously spread spicy pimento cheese on top. Add optional toppings like lettuce, tomato, or crispy onions, then finish with the top bun.
6. **Serve and : Enjoy**Serve the burgers hot with extra barbecue sauce on the side and your favorite accompaniments like fries or a crisp salad.
7. **Tips for the Best Spicy Pimento Cheese BBQ Burgers:** Amp Up the Heat: For extra spice, add diced jalapeños to the pimento cheese or use a spicy barbecue sauce.
8. **Cheese : Perfection:** Let the pimento cheese soften slightly before spreading it on the burgers for the creamiest texture.
9. **Toast : Those Buns:** Lightly toasting the buns adds texture and prevents them from getting soggy.

10. **Why You'll Love This Recipe:** These Spicy Pimento Cheese BBQ Burgers are the epitome of comfort food with a kick. They're perfect for grilling season, weekend gatherings, or whenever you're in the mood for something indulgent and satisfying. Plus, the homemade pimento cheese takes them over the top!
11. Let me know in the comments if you try these out, and be sure to check out I Wuv Cooking for more bold and delicious recipes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-pimento-cheese-bbq-burgers-a-bold-twist-on-the-classic-burger/>