

# Pimiento Cheese Sliders

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1/2 cup shredded PepperJack cheese  
2 ounces cream cheese  
2 tablespoons hot sauce  
2 tablespoons mayonnaise  
2 tablespoons pimientos, chopped  
pinch salt  
1 pound ground beef  
ancho chile powder (to taste)  
salt (to taste)  
24 slider rolls  
barbecue sauce  
pickles

In a blender or food processor, puree the pepperjack cheese, cream cheese, hot sauce, mayonnaise, pimientos and salt. Set aside.

Form the ground beef into sixteen two-inch patties. Season with the chile powder and salt.

Cook in an oiled skillet over medium-high heat for 3 minutes on each side.

Serve on the slider rolls with the pimiento cheese sauce, barbecue sauce and pickles.

Per Serving (excluding unknown items): 1807 Calories; 164g Fat (81.7% calories from fat); 80g Protein; 2g Carbohydrate; trace Dietary Fiber; 458mg Cholesterol; 1380mg Sodium. Exchanges: 11 1/2 Lean Meat; 0 Vegetable; 24 Fat.

Sandwiches

## Per Serving Nutritional Analysis

|                                |        |
|--------------------------------|--------|
| Calories (kcal):               | 1807   |
| % Calories from Fat:           | 81.7%  |
| % Calories from Carbohydrates: | 0.5%   |
| % Calories from Protein:       | 17.8%  |
| Total Fat (g):                 | 164g   |
| Saturated Fat (g):             | 65g    |
| Monounsaturated Fat (g):       | 65g    |
| Polyunsaturated Fat (g):       | 17g    |
| Cholesterol (mg):              | 458mg  |
| Carbohydrate (g):              | 2g     |
| Dietary Fiber (g):             | trace  |
| Protein (g):                   | 80g    |
|                                | 1380mg |

|                     |         |
|---------------------|---------|
| Vitamin B6 (mg):    | 1.3mg   |
| Vitamin B12 (mcg):  | 12.3mcg |
| Thiamin B1 (mg):    | .2mg    |
| Riboflavin B2 (mg): | .8mg    |
| Folacin (mcg):      | 43mcg   |
| Niacin (mg):        | 21mg    |
| Caffeine (mg):      | 0mg     |
| Alcohol (kcal):     | 0       |
| % Daily Value*      | 0 0%    |

## Food Exchanges

|                 |        |
|-----------------|--------|
| Grain (Starch): | 0      |
| Lean Meat:      | 11 1/2 |
|                 | 0      |
|                 | 1      |

**Sodium (mg):**  
**Potassium (mg):** 1162mg  
**Calcium (mg):** 89mg  
**Iron (mg):** 9mg  
**Zinc (mg):** 17mg  
**Vitamin C (mg):** 26mg  
**Vitamin A (i.u.):** 1121IU  
**Vitamin A (r.e.):** 282 1/2RE

**Vegetable:**  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 24  
**Other Carbohydrates:** 0

## Nutrition Facts

### Amount Per Serving

**Calories** 1807      **Calories from Fat:** 1476

### % Daily Values\*

|                            |        |      |
|----------------------------|--------|------|
| <b>Total Fat</b>           | 164g   | 252% |
| Saturated Fat              | 65g    | 323% |
| <b>Cholesterol</b>         | 458mg  | 153% |
| <b>Sodium</b>              | 1380mg | 58%  |
| <b>Total Carbohydrates</b> | 2g     | 1%   |
| Dietary Fiber              | trace  | 1%   |
| <b>Protein</b>             | 80g    |      |
| <b>Vitamin A</b>           |        | 22%  |
| <b>Vitamin C</b>           |        | 43%  |
| <b>Calcium</b>             |        | 9%   |
| <b>Iron</b>                |        | 49%  |

\* Percent Daily Values are based on a 2000 calorie diet.