

Cheeser's "PUB" Burger

For historic continuity, ferociously loyal community support, and an atmosphere that you could spread with a knife, you can't beat this Cotswold Burger from Cheeser's Palace Café. Think about enjoying this Burger with friends at Cheeser's Palace or in your home. You may purchase your Cotswold Cheese at Cheeser's Palace 707 W. Montrose St. Clermont, FL 34711. Follow us on Facebook and Twitter

- 4- ½# Black Angus Beef Burgers
- 4- Ciabatta Hamburger Rolls
- Kosher Salt and Fresh Ground Pepper to taste
- 4- 2oz Slice of Cotswold Cheese (history Below)
- 2- slices Beefsteak Tomato
- Top with Crisp Green Leaf Lettuce
- Sundried Tomato Mayo (Recipe Follows)

Prepare your Burgers the way you like them cooked. While they are cooking mix your Sundried Mayo ingredients together. Grill the Ciabatta Rolls and then top with the Sundried tomato Mayo Lettuce and Tomato. After the Burgers have rested for 2-5 minutes place them onto the Ciabatta cut in half and serve them with Chips, Kosher Dill Pickle and a Pint of dark Ale!

Sundried Tomato Mayo– 1– Cup Hellmann's Mayo 4 large Sundried Chopped fine Tomatoes (Not in Oil) mix together and let sit for a at least an hour.

COTSWOLD

"Pub Cheese" Product of England

Cotswold was developed about thirty years ago to combine the rich English Cheddar cheese with flavor...so the English used onion and chives to produce Cotswold. It is mellow, rich, and accented by the fragrant wild onion and hardness of chives.

Excellent with a hearty dark ale and a crust of bread...thus the nickname "Pub Cheese"

