

Burger Beat: Episode Two

Written by Mark Shaffer

Monday, 23 April 2012 19:47 - Last Updated Friday, 20 July 2012 17:17

The search for The Lowcountry's best handmade burgers continues...



Lowcountry Produce Market & Cafe

302 Carteret St. downtown Beaufort

843-322-1900

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Pimento Cheese: two words along with “grits” and “fatback” that will confound and repulse most non-southern peoples. For some reason certain staples of southern cuisine do not travel much beyond our borders. There are logical and cultural explanations for this. For example, in the greater Los Angeles area saturated fat is legal only in certain cosmetic “procedures” and grits are wrongly referred to as “polenta” and cost \$32 a bowl.

When I lived in the Pacific Northwest I saw a friend sent to a “health gulag” on the Olympic Peninsula after a pack of dogs mauled him as he attempted to sneak a Smithfield ham cross town to an underground “Grits Party.” There were a lot of dogs. And we really missed that ham.

I also know a pair of Southern ex-pats holed up in Vermont who smuggle in Duke’s Mayonnaise by the case each year in anticipation of New England’s weeklong tomato season each August. The jars are packed in crates, cushioned by bags of Jim Dandy Grits and Sunbeam Bread, and then covered in coffee grounds to throw off the dogs.

Which brings me to the most diabolically clever addition to a slab of USDA prime ground beef: Pimento Cheese.

Some of you just got chills and your mouths began to water involuntarily. Others, well, they’ve moved

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backyardbeats@gmail.com
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