

HOMEMADE PIMENTO CHEESE

“This wonderful version of pimento cheese can be used for grilled cheese sandwiches, as a spread for crackers, or served alongside your favorite fried green tomatoes.”

INGREDIENTS:

2 cups shredded cheddar cheese
8 ounces cream cheese, softened
1/2 cup mayonnaise
1/2 teaspoon garlic powder
1/4 teaspoon paprika
1/2 teaspoon onion powder
4 ounces diced pimentos, drained
1/2 teaspoon dried mustard

INSTRUCTIONS:

With an electric mixer, mix the cheddar cheese and cream cheese together. Mix for 2-3 minutes.

Add in the mayo and mix.

Add in the garlic powder, paprika, onion powder and dry

mustard. Stir everything together.

Mix in the pimentos.

Refrigerate for at least 10-15 minutes before serving.