

# HOMEMADE PIMENTO CHEESE

## 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.