

Pimento Cheese

Ingredients

8 oz Sharp White Cheddar cheese, shredded

3 oz Cream Cheese, room temperature

3 oz Pimentos

1/4 tsp Paprika

1/8 tsp Garlic Powder

6 Drops Hot Sauce (Texas Pete)

1/8 tsp freshly ground black pepper

Directions

1. Place cream cheese in a glass bowl and allow to sit out until room temperature. This will make ease at mixing all ingredients. You can microwave cream cheese for about 10-15 seconds. The softer the cream cheese the easier to mix.
2. Cream cheese mixes best and blends to a creamy consistency if whipped with electric mixer for a few minutes.
3. Add shredded cheese to cream cheese and mix well.
4. Add pimentos to the cheese mixture. There is no need to drain, but do not allow too much liquid to mix with the cheeses.
5. Add all seasonings and mix to taste.
6. Serve immediately or store in refrigerator. If serving at a later time I recommend allowing the spread to get room temperature for easier spreading.

Note if using for sandwiches this makes approximately 4 - 6 servings. For appetizer or small bites it can feed more.