

Pimiento Cheese

Prep Time: 10 minutes Total Time: 10 minutes Yield: 2 cups

Ingredients

- 2 cups freshly grated extra-sharp cheddar cheese
- 8 ounces cream cheese cut into 1" cubes and softened at room temperature*
- 4 ounces pimiento peppers**, well drained and chopped if in strips
- 2 tablespoons mayonnaise
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon ground cayenne pepper (decrease or omit if sensitive to spice)
- ½ medium jalapeno pepper, ribs and seeds removed, and minced (about 1 tablespoon; omit if sensitive to spice)
- Freshly ground black pepper, to taste
- Salt, to taste



Instructions

1. In a large mixing bowl or the bowl of a stand mixer, combine the cheddar and cream cheese, pimiento peppers, mayonnaise, garlic powder, onion powder, cayenne pepper and jalapeno (if using), and several twists of black pepper.
2. Beat the mixture together with a hand mixer, your stand mixer, or by hand with a sturdy wooden spoon or spatula. Beat until the mixture is thoroughly combined.
3. Taste, and add more black pepper if desired, and /or salt for more overall flavor. If you'd like more of a kick, add another pinch of cayenne pepper. Blend again.
4. Transfer the mixture to a smaller serving bowl. Serve your pimiento cheese immediately, or chill in the refrigerator for up to 1 week. Pimiento cheese hardens as it cools; let it rest for 30 minutes at room temperature to soften.

*Cream cheese tip: if you haven't had time to set the cream cheese out to thaw, simply cube it in a microwave safe mixing bowl and warm in the microwave for 15-30 seconds, just until its more pliable.

**Pimiento peppers can be found in well-stocked grocery stores typically near the roasted red peppers. If you can't find them, substitute a scant ½ cup of chopped roasted red pepper.

Serving size: ¼ cup Calories: 145 Fat: 22g Carb: 3.5g Protein 8.4g

Adapted from Cookie and Kate Blog