



316 N. SPRING STREET • WINSTON-SALEM, NORTH CAROLINA • 27101

South Carolina-Style Pimento Cheese

Majorly adapted from "Sharon's Palmetto Pimento Cheese," posted by doodlepunkin on October 23, 2009
<http://tastykitchen.com/recipes/appetizers-and-snacks/sharone28099s-palmetto-pimento-cheese/>

Sharon says: "This started as an attempt to recreate a pimento cheese made by a small company on the coast here in South Carolina. I played around, and while it may not be the same, I love it. Hope you do too!"

Ray says: "This needed more than what Sharon suggested, but there's nothing very precise about it. Have at it!"

RECOMMENDATION: Reach for Mount Olive Roasted Red Peppers in a jar, and mince it fine (I use my onion chopper). I usually use roughly half of one red pepper this way.

Ingredients

- 4 ounces softened cream cheese
- ½ cups Duke's mayonnaise (or more, to taste)
- black pepper, to taste
- garlic salt, to taste
- onion powder, to taste
- healthy dollop of Dijon mustard
- splash or two or three of Worcestershire sauce
- red pepper flakes (works better), or cayenne pepper
- dried minced onion (minimal)
- EITHER minced roasted red pepper (from jar) OR ½ of one 4 oz. jar pimentos (or more if you prefer)
- 2 cups shredded sharp cheddar

Preparation Instructions

1. Allow cream cheese to soften. Use a mixer to break down cream cheese and make it easy to incorporate.
2. Add mayonnaise, using ½ cup as a starting point. This isn't a creamy pimento cheese, so you may need to add more mayo to create the consistency you'd like.
3. Add black pepper, garlic salt, onion powder, Dijon mustard, Worcestershire sauce, and other seasonings to taste. Blend/mix well.
4. Drain and add a small jar of pimentos, or minced roasted red peppers.
5. Stir (do not use mixer) in sharp cheddar.

Chill for at least a couple of hours to let the flavors blend. Serve cold.