



the perfect
PIMENTO CHEESE

prep time: 10 mins

ingredients:

- 1 block of sharp cheddar
- 1 block of Colby jack
- 1 jar of pimentos (the small jar)
- 3/4-1 cup of Duke's Mayonnaise (the southern way)
- Salt, black pepper & cayenne pepper to taste (optional for a kick)

instructions

1. Grate all of the cheese and combine in a bowl. We recommend grating the cheese. No matter how easy it is to grab a bag of shredded cheese, it will not work as well for pimento cheese.
2. Add 1 jar of chopped pimentos including the water mixture they are in, 3/4 cup of Duke's Mayonnaise, cayenne pepper to taste to a large mixing bowl.
3. Stir. Mixed until just combined! If it's still too dry, add additional Duke's Mayonnaise. The consistency is a personal preference. The mayonnaise should bind everything together, but shouldn't break the ingredients down. To make a smooth pimento cheese spread, simply place everything in a food processor and blend.
4. Refrigerate for 30 minutes and serve.

MKR tip:

Adjust the intensity of heat by choosing to add more or less jalapeños & cayenne pepper or by switching out Colby Jack cheese for Pepper Jack. And be sure to level up with bits of crispy bacon served on the side, or diced into the pimento cheese itself for a crunch.