

Pimiento Cheese and Tomato Bites

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Yield: 2 1/2 dozen

*4 ounces cream cheese, softened
1/4 cup mayonnaise, 1/2" cubes
1 tablespoon onion, finely grated
1 teaspoon Worcestershire sauce
1 teaspoon lemon juice
3/4 teaspoon dried mustard
3/4 teaspoon hot sauce
1/2 teaspoon sugar
1/4 teaspoon Kosher salt
1/4 teaspoon black pepper
1 jar (4 ounce) diced pimiento
3 ounces extra-sharp white cheddar cheese, shredded
3 ounces sharp yellow cheddar cheese, shredded
30 buttery crackers
1 pint cherry tomatoes, halved*

In a bowl, stir together the cream cheese, mayonnaise, onion, Worcestershire, lemon juice, mustard, hot sauce, sugar, Kosher salt and black pepper. Fold in the diced pimiento, extra-sharp white cheddar and sharp yellow cheddar.

Spread one tablespoon of the cheese mixture onto each of the crackers. Top with cherry tomato halves.

The cheese mixture keeps for up to three days when chilled and covered.

It's also a good dip for fresh veggies.

Per Serving (excluding unknown items): 872 Calories; 87g Fat (85.4% calories from fat); 12g Protein; 22g Carbohydrate; 4g Dietary Fiber; 144mg Cholesterol; 1288mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 3 Vegetable; 0 Fruit; 11 Fat; 0 Other Carbohydrates.