

Pimento Cheese Spread II

Linda Bauer - Belleville, IL

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Yield: 15 servings

1/2 pound yellow cheddar cheese

1/2 pound white cheddar cheese

1 jar (4 ounce) pimento cheese, diced (juice reserved)

1/2 cup mayonnaise

2 teaspoons fresh lemon juice

1 clove garlic, finely minced

2 tablespoons

Worcestershire sauce

6 drops Tabasco sauce

1/2 teaspoon black pepper

1 cup green onions, finely chopped

crackers (preferably Triscuits)

Preparation Time: 30 minutes

Grate or shred the cheddar cheese into a large bowl.

Add and combine half of the reserved pimento juice, mayonnaise, lemon juice, garlic, Worcestershire sauce, Tabasco sauce and black pepper.

Dice the pimentos and chop the green onions. add to the mixture. Blend well.

Refrigerate until one-half hour before serving.

Serve with crisp crackers.

Per Serving (excluding unknown items): 853 Calories; 94g Fat (91.8% calories from fat); 4g Protein; 15g Carbohydrate; 3g Dietary Fiber; 39mg Cholesterol; 938mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 0 Fruit; 8 Fat; 1/2 Other Carbohydrates.