

Mabels Pimiento Cheese

Sally Ellston

The Church of St. Michael and St. George - St. Louis, MO - 1985

*1 whole egg
1 tablespoon flour
1 tablespoon sugar
1/2 teaspoon salt
1 teaspoon prepared
mustard
cider vinegar
8 ounces Longhorn cheese,
grated
1 jar (4 ounce) pimiento,
drained and chopped
1 tart apple, peeled and
grated*

In a blender, combine the egg, flour, sugar, salt and mustard. Blend well. Add the cider vinegar, one tablespoon at a time until the mixture is the consistency of mayonnaise.

Add the cheese, pimiento and apple. Mix thoroughly.

(Great as a cold sandwich or broiled on toast.)

Per Serving (excluding unknown items): 212 Calories; 5g Fat (20.3% calories from fat); 7g Protein; 36g Carbohydrate; 3g Dietary Fiber; 187mg Cholesterol; 1189mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1 Fruit; 1/2 Fat; 1 Other Carbohydrates.