
Classic Pimiento Cheese

The Essential Southern Living Cookbook

Preparation Time: 20 minutes

Start to Finish Time: 8 hours 50 minutes

1/3 cup mayonnaise
3 tablespoons cream cheese, room temperature
2 teaspoons Worcestershire sauce
2 teaspoons fresh lemon juice or apple cider vinegar
1 1/2 teaspoons dried mustard
1 1/2 teaspoons hot sauce
1 teaspoon granulated sugar
1/2 teaspoon Kosher salt
1/4 teaspoon freshly ground black pepper
2 tablespoons onion, finely grated
1 jar (12 ounce) diced pimiento
8 ounces (2 cups) extra-sharp white cheddar cheese, coarsely shredded
8 ounces (2 cups) yellow cheddar cheese, coarsely shredded

In a medium bowl, stir together the mayonnaise, cream cheese, Worcestershire sauce, lemon juice, mustard, hot sauce, sugar, salt and pepper until smooth. Stir in the onion. Fold in the pimientos and the cheeses.

Cover and chill for eight to twelve hours.

Let stand at room temperature for 30 minutes and stir well before serving.

(TIP: For a smoother spread that can be piped onto celery sticks, pulse the pimiento cheese in a food processor for a few seconds. This recipe is also delicious spooned onto fried green tomatoes, smeared on a burger, or stirred into deviled eggs.)

Yield: 3 1/2 cups

Sandwiches

Per Serving (excluding unknown items): 706 Calories; 77g Fat (92.6% calories from fat); 5g Protein; 9g Carbohydrate; 1g Dietary Fiber; 73mg Cholesterol; 1767mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 8 Fat; 1/2 Other Carbohydrates.