



Jalapeno Pimiento Cheese

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Yield: about 3 cups

After school snack. Lunch box favorite. Party cheese spread. Southern with a little kick! Can't stand the heat? Just omit the jalapenos. Want a little more? Leave in a few seeds. My pimiento cheese spread is extra creamy because I add a little cream cheese and cut back on the mayo.

Ingredients:

1/2 (8-oz) package cream cheese or 1 (3-oz) package cream cheese, softened
2 (8-oz) blocks mild or sharp Cheddar cheese, shredded
1/3 cup mayonnaise
3 tablespoons chopped pimiento from the jar
2 tablespoons finely chopped jalapeno pepper
1 tablespoon grated or finely chopped sweet onion
1/4 teaspoon salt

Directions:

1. Combine all ingredients in a medium size bowl until all ingredients are incorporated. You can also use an electric hand mixer. Spread on crackers for a snack or appetizer or between bread for a sandwich.

Tips: Not in the mood for an arm workout? Shred the two blocks of cheese in seconds using the shredding attachment of the food processor.

To soften cream cheese quickly, microwave on HIGH for 20 seconds.

Note: This spread makes an awesome grilled cheese sandwich!