Old-Fashioned Pimento Cheese

Yield: 3 Cups **Author:** Mandy Rivers | South Your Mouth

Prep Time: 10 Min Total Time: 10 Min

A simple recipe for classic Southern pimento cheese spread made with cheddar cheese, pimentos, mayo, a little seasoning (and no cream cheese), perfect for sandwiches, burgers, crackers and The Masters!

INGREDIENTS

- 1 pound cheddar cheese
- 1 4-ounce jar pimentos
- 1/4 cup grated onion (optional)
- 1 1/4 cups mayonnaise
- 1/4 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/8 teaspoon white or black pepper

INSTRUCTIONS

1. Shred cheese then add to a large mixing bowl.
2. Drain pimentos very well then dice into small pieces then add to cheese.
3. If using onion, press out any excess liquid (I just squeeze it in the palm of my hand) then add to bowl with cheese.
4. In a separate bowl, combine mayonnaise, salt, cayenne pepper, onion powder and garlic then mix well. Add mayo mixture to cheese then stir until all ingredients are thoroughly incorporated.
5. Taste for seasoning then add more if desired. Refrigerate in an airtight container up to two weeks.

NOTES

- I usually use medium cheddar but if you prefer sharp, go for it!
- Do NOT use pre-shredded cheese to make pimento cheese. Just trust me on this.
- I add a little grated onion to my pimento cheese and I love it! I think it's what *makes* it but you can certainly leave it out if you'd like!
- It will seem like you don't have enough mayo at first but keep stirring until everything is very well combined and it will come together fine. Definitely add more if desired but don't add it until everything is mixed well.
- For a creamier texture, let pimento cheese come to room temperature then mix with an electric mixer on low speed until creamy.
- Add diced jalapeños if desired.

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