

Homemade Pimento Cheese

Ingredients

- 1 box (16 oz) Velveeta original cheese
- 2 cups (8 oz) finely shredded sharp Cheddar cheese
- 1 jar (4 oz) diced pimentos
- 1 cup mayonnaise (I've always used Duke's)
- Sea salt & black pepper; taste before adding

Chill the Velveeta in the freezer for 15 minutes (no more) before grating.

Instructions

1. Using a grater with large holes, shred the Velveeta into a large bowl. I have successfully used the food processor for this step. The Velveeta is meant to be a little creamy.
2. Stir in the Cheddar cheese and pimentos; add mayonnaise and fold in until the mixture is creamy.
3. You can serve right away or refrigerate until needed.

Options

- Make a sandwich (great toasted), or serve with crackers, as a topper for cocktail bread or cut-up with fresh veggies.
- Use pimento cheese to make stuffed celery sticks for a tasty appetizer.
- Add a half a diced jalapeno to the mix for a kick (or more to suit your taste).
- Add bacon, lettuce and tomato for the ultimate sandwich! Soooo good!
- If you need to thin, add a little more mayo.