



delicious

spring 2020

Southern Pimento Cheese

I make this cheese spread as an homage to Bruce's father who made a practice of eating it every night. This homemade version is comparatively divine! Be sure to include the jalapeño and chili powder for nice spice depth and complexity. I keep a crock of it in the fridge consistently and put it on everything! Pairs deliciously with all of our Pech Merle wines.

Cheers!

Cheryl Lawton
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the ingredients

2 cups shredded extra-sharp cheddar
8 ounces cream cheese, softened
1/2 cup mayonnaise
1/4 teaspoon garlic powder
1/4 teaspoon ground cayenne pepper
or chili powder (optional)

1/4 teaspoon onion powder
1 jalapeño pepper, seeded and minced
(optional)
1 (4 ounce) jar diced pimento, drained
salt and black pepper to taste

the method

SERVES: 12 **PREP TIME: 10 minutes**

1. Place the cheddar cheese, mayonnaise, garlic powder, cayenne pepper, onion powder, minced jalapeño, and pimento into the large bowl of a mixer.
2. Beat at medium speed with paddle if possible, until thoroughly combined.
3. Season to taste with salt and black pepper.
4. Serve!

