

## Pimento Cheese

*Makes 2 cups*

### Ingredients:

- 8 oz. (227 g) cream cheese, softened
- 2 Tablespoons mayonnaise
- ½ teaspoon stone-ground mustard
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon smoked paprika
- ½ teaspoon Kosher salt
- Pinch of cayenne pepper
- Freshly ground black pepper
- 8 oz. (227 g) grated sharp cheddar cheese
- 1 jar (4 oz. / 113 g) diced pimentos, drained



### Instructions:

1. Place cream cheese, mayonnaise, mustard, garlic powder, onion powder, smoked paprika, salt, cayenne pepper, and black pepper in the bowl of a food processor. Process until combined and smooth.
2. Add grated cheese and pimentos to the food processor. Pulse to combine. Transfer pimento cheese to a bowl and serve. Serve as a dip with fresh veggies and crackers, or spread on bread for sandwiches.

**Make-Ahead Tip:** Store pimento cheese in an air-tight container for up to 7 days.