

Pretty Perfect Pimento Cheese

Prep Time: 10-15 minutes | Cook Time: None | Serves: 8-10

Ingredients:

4 cups sharp cheddar*
1 cup colby jack
4 oz cream cheese, softened
Up to 1 cup Duke's Mayonnaise**
4 oz jar diced pimentos***
¼ tsp salt
¼ tsp onion powder
¼ tsp paprika
¼ tsp granulated sugar

Directions:

Shred all cheese from the blocks by hand.
Combine shredded cheese, cream cheese, and mayonnaise in a large bowl.
Add jar of pimentos with juice to the cheese mixture.
Stir in seasonings.
Serve with assorted crackers or on white bread.

Notes:

*This amounts to about 16 ounces of sharp cheddar and 8 ounces of colby jack.

**Not all stores or areas of the country sell Dukes. We recommend working your way up to 1 cup of mayonnaise as some mayonnaise may be thinner than Dukes and could make your spread less sturdy. Feel free to use less based on the consistency you enjoy!

***Some stores only sell whole pimentos. Make sure you dice them if you cannot purchase pre-diced pimentos.