**Smoked Pimento Cheese (from America’s Test Kitchen)**

There are as many paths to pimento cheese as there are back roads in the South. We wanted to find the most direct route.

*SERVES:* 12 (Makes about 3 cups)

*TIME:* 25 minutes

**WHY THIS RECIPE WORKS-**Equally at home with a sleeve of saltines or melted on a burger or grilled cheese sandwich, pimento cheese is a flavorful spread of cheddar cheese, mayonnaise, and chopped pimentos.

**GATHER YOUR INGREDIENTS**

⅔ cup mayonnaise

2 tablespoons cream cheese, softened

1 teaspoon lemon juice

1 teaspoon Worcestershire sauce

¼ teaspoon cayenne pepper

8 ounces yellow sharp cheddar cheese

8 ounces smoked cheddar cheese (substituted smoked gouda, as it is easier to find)

⅓ cup pimentos, patted dry and minced

V INGIENTS\***BEFORE YOU BEGIN**

You will need one 4-ounce jar of pimentos for this recipe. Yellow cheddar cheese is traditional, but you can substitute white cheddar cheese. Use the pimento cheese as a sandwich spread or serve it with crackers or crudités.

1

**INSTRUCTIONS**

Whisk mayonnaise, cream cheese, lemon juice, Worcestershire, and cayenne together in large bowl.

2

Shred sharp cheddar on large holes of box grater. Shred smoked cheddar on small holes of box grater. Stir pimentos and both cheeses into mayonnaise mixture until thoroughly combined. Serve. (Pimento cheese will keep refrigerated for at least 1 week.)