

# Pimento Cheese

- 1 ½ pounds sharp Cheddar cheese, grated
- 4 ounces cream cheese, at room temperature
- ¾ cup mayonnaise
- 1 Tablespoon grated yellow onion
- 1 teaspoon cayenne pepper
- 7 ounces whole peeled pimentos, drained and quartered



Place the Cheddar cheese, cream cheese, mayonnaise, onion,, and cayenne pepper in the bowl of an electric mixer and beat with the flat beater for 1 or 2 minutes on medium speed. You only want to mix the ingredients, not make them smooth.

Add the pimentos and continue mixing until they are shredded and the mixture is somewhat smooth. Still, be careful not to overmix The mixture should not be homogenized.

Pack the cheese in crocks, cover with plastic wrap, and refrigerate overnight. Remove from the refrigerator at least 45 minutes before serving. Tightly covered, it will keep in the refrigerator for 3 to 4 days.

Serves 12 to 16 as an hors d'oeuvre.

Louis Osteen, Louis's Restaurant, Charleston, South Carolina

Nathalie Dupree tagged pimento cheese the 'pate of the South.'