

Pimento Cheese

Ingredients:

- 1 (8-ounce) package cream cheese, room temperature
- 2 cups grated sharp cheddar, room temperature
- 2 cups grated pepper jack, room temperature
- 1 cup mayonnaise
- 1 teaspoon seasoning salt
- Small jar pimentos, drained
- 2 teaspoon grated onion
- Cracked black pepper
- Tabasco to taste – 1-2 t

Directions:

Beat cream cheese until smooth in a food processor using blade attachment. Add all of the remaining ingredients and beat until well blended. Taste and adjust hot sauce, onion and pepper to taste. Store in an airtight container for up to 6 months in the fridge.

Hint: Buy 8 oz. blocks of cheese, grate in food processor and let sit at room temperature. It mixes better when it's not cold. Bags of pre-shredded cheese don't blend as well. Grate the cheese first in the food processor, put it in a Ziploc and then switch to the blade to beat the cream cheese and continue with the recipe.

Variations: Monterey jack instead of pepper jack; add horseradish; use white cheddar....they're all good!

Also good broiled on slices of toasted French bread or on a burger.