

Party Pimiento Cheese Spread

Oscar · 28/09/2024



Prep Time

6

Difficult

Medium

Servings

6 servings

Description

Pimiento cheese spread is one of those Southern comfort foods that doubles as a really delicious appetizer. If solace is what you're seeking, use the spread to make a sandwich on white bread or grill it à la grilled cheese. If an appetizer is what you need, put it in a bowl and serve it on toast points or with crackers and celery sticks.

Ingredients

- 2 cups shredded sharp Cheddar cheese - ¼ cup mayonnaise - ¼ cup butter
- softened - 1 (4 ounce) jar chopped pimientos
- drained - 1 teaspoon garlic powder
- or to taste - ¼ teaspoon salt
- or to taste - ¼ teaspoon white sugar - ½ cup chopped pecans

Instructions

1. Beat the shredded Cheddar cheese
2. mayonnaise
3. and softened butter in a mixing bowl with a mixer on low speed until well blended. Add the pimentos
4. garlic powder
5. salt
6. and sugar; mix to combine. Stir in the pecans. Cook's Notes This recipe makes enough cheese spread for about six sandwiches
7. depending on how much pimento cheese you like on your sandwiches. As an appetizer
8. it can be served with crackers and celery sticks
9. or it can be served on toast points or crackers; the yield there is approximately 1 1/2 teaspoons cheese spread per cracker. This can be served immediately
10. but for best results
11. cover mixing bowl (or a smaller bowl
12. if you desire) with plastic wrap and place in refrigerator to allow flavors to combine
13. approximately one hour. Cheese spread will harden in the refrigerator; allow to stand at room temperature for about half an hour to reach spreadable consistency.