

# Prize Winning Pimento Cheese

## **INGREDIENTS**

½ lb. extra-sharp Vermont white cheddar cheese  
½ lb. extra-sharp aged New York (orange) cheddar cheese  
1 (7-oz.) jar pimentos, drained and finely chopped  
½ teaspoon black pepper  
Cayenne pepper to taste  
2/3 cup mayonnaise

## **DIRECTIONS**

Finely grate cheeses into a large bowl. With a fork, stir in pimentos, black pepper, and cayenne pepper to taste. Then stir in mayonnaise, mashing mixture with fork until relatively smooth. It should be flecked with small pieces of pimento. Scrape spread into a crock or jar and chill, covered, at least 2 hours to allow flavors to develop. Serve pimento cheese with crackers or use as a filling for finger sandwiches. NOTE: This recipe makes about 3 cups. Pimento cheese keeps, tightly covered and chilled, for 4 days.