

Baked Pimento Cheese Dip: A Warm, Cheesy Crowd-Pleaser

rich, creamy, and cheesy dips



OVEN
375°F

TIME
5 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 2 cups shredded sharp cheddar cheese
- 1 (8-ounce) block cream cheese, softened
- $\frac{1}{2}$ cup mayonnaise
- 1 (4-ounce) jar diced pimentos, drained
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- ... teaspoon cayenne pepper (optional, for heat)
- $\frac{1}{2}$ teaspoon black pepper
- ... teaspoon salt

How to Make Baked Pimento Cheese Dip:

1. Preheat the Oven:
2. Mix the Ingredients:
3. Transfer to the Tin Foil Tray:
4. Bake Until Bubbly:
5. Serve Warm:

My Best Tips for the Perfect Pimento Cheese Dip:

Use sharp cheddar - It gives the dip a rich, tangy flavor.

Add extra heat - Stir in diced jalapeños or a splash of hot sauce.

Make it smoky - Use smoked cheddar or add a pinch of smoked paprika.

Want it creamier? - Add a splash of milk or heavy cream before baking.

What to Serve with Baked Pimento Cheese Dip:

Crackers or pita chips - A crunchy contrast to the

creamy dip.

Toasted baguette slices - Great for a more elevated appetizer.

Celery and carrot sticks - A lighter, low-carb option.

Pretzel bites or breadsticks - Perfect for scooping up all that cheesy goodness.

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C).
2. **Mix the Ingredients:** In a mixing bowl, combine the cheddar cheese, cream cheese, mayonnaise, pimentos, garlic powder, onion powder, cayenne (if using), black pepper, and salt. Stir until well mixed.
3. **Transfer to the Tin Foil Tray:** Spoon the mixture into a disposable tin foil tray and spread evenly.
4. **Bake Until Bubbly:** Bake for 15-20 minutes, or until the cheese is melted and the edges are slightly golden.
5. **Serve Warm:** Remove from the oven and serve immediately with crackers, tortilla chips, pretzels, or fresh veggies.
6. **My Best Tips for the Perfect Pimento Cheese Dip:** Use sharp cheddar - It gives the dip a rich, tangy flavor.
7. **Add extra heat** - Stir in diced jalapeños or a splash of hot sauce.
8. **Make it smoky** - Use smoked cheddar or add a pinch of smoked paprika.
9. **Want it creamier?** - Add a splash of milk or heavy cream before baking.
10. **What to Serve with Baked Pimento Cheese Dip:** This dip is delicious on its own, but here are some great pairings:
11. **Crackers or pita chips** - A crunchy contrast to the creamy dip.
12. **Toasted baguette slices** - Great for a more elevated appetizer.
13. **Celery and carrot sticks** - A lighter, low-carb option.

14. Pretzel bites or breadsticks - Perfect for scooping up all that cheesy goodness.
15. FAQs: Can I make this dip ahead of time? Yes! Assemble the dip and store it covered in the fridge for up to 24 hours. Bake just before serving.
16. Can I make this in a slow cooker? Absolutely! Mix everything and cook on low for 2-3 hours, stirring occasionally.
17. How do I store leftovers? Store in an airtight container in the fridge for up to 4 days. Reheat in the oven or microwave before serving.
18. This : Baked Pimento Cheese Dip is warm, melty, and packed with flavor, making it the perfect party appetizer. Whether you're serving it for game day, family gatherings, or just a fun night in, it's always a crowd-pleaser.
19. Give it a try and let me know how it turns out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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