

Southern Pimento Cheese - A Creamy, Cheesy Classic You'll Love

Creamy Southern Pimento Cheese - A Southern Classic You'll Crave



TIME
3-4 min

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ChefManiac

INGREDIENTS

- 3 cups shredded white cheddar cheese
- 1 cup shredded sharp cheddar cheese
- 4 oz cream cheese, softened
- 2 cups mayonnaise (I recommend Hellmann's for richness)
- $\frac{1}{2}$ cup diced pimentos, drained
- ... cup minced green onions (both white and green parts)
- ... cup toasted and chopped pecans

DIRECTIONS

- 1. Mix It Up:** In a large mixing bowl, combine the white cheddar, sharp cheddar, softened cream cheese, mayonnaise, diced pimentos, minced green onions, and chopped toasted pecans.
- 2. Chill and Meld:** Cover the bowl with plastic wrap and refrigerate for at least 1 hour. This step allows all those bold flavors to mingle and intensify.
- 3. Serve and Enjoy:** Serve cold or at room temperature with crackers, veggies, toasted baguette, or in a sandwich. It also makes a killer grilled cheese or burger topping.

SWAPS & NOTES

and Swaps Cheese : Feel free to play with the cheese!
Pepper jack adds a kick, while smoked gouda gives a unique depth.

Cream Cheese : Helps the spread stay creamy and rich-don't skip it!

Pecans : Optional, but add a buttery crunch.

TIPS FOR SUCCESS

Use block cheese and shred it yourself for the best melt and texture.

Toast the pecans in a dry skillet for 3-4 minutes to boost their nutty flavor.

Make ahead : This spread keeps for up to 4 days in the fridge-perfect for prepping ahead!

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

Original recipe: <https://chefmaniac.com/southern-pimento-cheese-a-creamy-cheesy-classic-youll-love/>