

Easy Homemade Pimento Cheese: Classic Southern Recipe

Get ready to experience a true taste of the South with this incredible



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INGREDIENTS

- 1 (8 oz) block extra sharp cheddar cheese (yields about 2 cups shredded)
- 1/2 to 1 cup mayonnaise (start with 1/2 cup and add more to desired consistency)
- 1 (8 oz) package cream cheese, cut into blocks, softened to room temperature
- A dash of garlic salt (about 1/4 teaspoon)
- Salt and black pepper to taste
- 1 (4 oz) jar diced pimentos, well-drained

DIRECTIONS

1. Let's get this delicious : Homemade Pimento Cheese mixed and chilled!
2. Grate : Cheese & Soften Cream Cheese: Grate the 8 oz block of extra sharp cheddar cheese. Ensure your 8 oz cream cheese is softened to room temperature.
3. Combine : Base Ingredients: In a large mixing bowl, add the 2 cups freshly shredded extra sharp cheddar cheese, 1/2 cup mayonnaise (start with this amount), 1 (8 oz) package softened cream cheese (cut into blocks), a dash of garlic salt (about 1/4 tsp), and salt and black pepper to taste.
4. Mix : Thoroughly: Using an electric mixer (stand mixer or handheld) or a sturdy spoon, beat all ingredients together until everything is well mixed and the mixture is smooth and creamy. If you prefer a creamier, looser pimento cheese, add more mayonnaise, one tablespoon at a time, until you reach your desired consistency.
5. Fold in : Pimentos: After everything else is mixed, gently stir in by hand the well-drained 4 oz jar of diced pimentos. Mix just until the pimentos are evenly distributed.
6. Chill: Cover the bowl tightly with plastic wrap and refrigerate for at least 1 hour, or preferably longer (even overnight), to allow the flavors to meld and the cheese spread to firm up slightly.
7. Enjoy your delicious : Homemade Pimento Cheese!

SWAPS & NOTES

Extra Sharp Cheddar Cheese (BLOCK): This is crucial!
As noted in the recipe, do not use pre-shredded cheese.

Pre-shredded cheeses contain anti-caking agents (like cellulose) that can make the pimento cheese gritty and prevent the mayonnaise from properly binding.

Grate your own block cheese for the creamiest texture and best flavor.

TIPS FOR SUCCESS

GRATE YOUR OWN CHEESE: This is the most important tip.

Pre-shredded cheese has anti-caking agents that can make your pimento cheese grainy and prevent it from becoming truly creamy.

Soften Cream Cheese: Ensure cream cheese is at room temperature for a smooth, lump-free mixture.

Drain Pimentos Well: Excess liquid from the pimentos can make your cheese spread watery.

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