

Grilled Pimiento Cheese: The Ultimate Southern Comfort Sandwich

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TIME
4-6 min

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INGREDIENTS

- 1 cup sharp cheddar cheese, grated
- 1 cup Monterey Jack cheese, grated (or another sharp white cheddar)
- 1 (4-ounce) jar diced pimientos, drained well
- 1/4 cup mayonnaise (Duke's or your favorite brand)
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon onion powder
- 1/4 teaspoon garlic powder
- Pinch of cayenne pepper (optional, for a little kick)
- Salt and freshly ground black pepper to taste
- 8 slices good quality white bread or sourdough bread
- 4 tablespoons unsalted butter, softened

DIRECTIONS

- 1.** Make the : Pimiento Cheese: In a medium bowl, combine the grated cheddar cheese, Monterey Jack cheese, well-drained diced pimientos, mayonnaise, Worcestershire sauce, onion powder, garlic powder, and cayenne pepper (if using). Season with salt and freshly ground black pepper to taste. Mix well until all ingredients are thoroughly combined. You can do this by hand or using a fork.
- 2.** Assemble the : Sandwiches: Spread softened butter generously on one side of each slice of bread.
- 3.** Fill the : Sandwiches: Place four slices of bread, butter-side down, on a clean surface. Divide the pimiento cheese mixture evenly among these four slices, spreading it almost to the edges. Top with the remaining four slices of bread, butter-side up.
- 4.** Preheat : Skillet/Griddle: Heat a large non-stick skillet or griddle over medium-low heat. You want enough heat to toast the bread and melt the cheese without burning the outside.
- 5.** Grill the : Sandwiches: Carefully place the sandwiches in the hot skillet, butter-side down. Cook for 4-6 minutes per side, or until the bread is golden brown and crispy, and the pimiento cheese is beautifully melted and gooey. You may need to adjust the heat as you go to prevent burning.
- 6.** Serve: Remove the grilled sandwiches from the skillet. For best results, let them rest for a minute or two before slicing in half diagonally and serving hot.

SWAPS & NOTES

Cheese: While sharp cheddar and Monterey Jack are my go-to, feel free to experiment with other cheeses like Colby Jack, medium cheddar, or even a smoked cheddar for added depth.

Mayonnaise: The type of mayonnaise you use really matters here!

Southern purists swear by Duke's, but use your favorite creamy, full-fat mayo for the best results.

Pimientos: Ensure your pimientos are well-drained.

TIPS FOR SUCCESS

Medium-Low Heat is Key: Don't rush the grilling process.

Low to medium-low heat ensures the bread gets perfectly golden and crispy while giving the cheese ample time to melt all the way through without burning the exterior.

Even Butter Spreading: Make sure the butter is evenly spread on the bread for uniform browning.

Don't Overstuff: While it's tempting, don't overstuff your sandwiches.

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