

## Creamy Pimento Cheese Recipe: Easy & Irresistible

creamy yet textured consistency



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 (8 oz) block extra sharp cheddar cheese (yields about 2 cups grated)
- 1/2 to 1 cup mayonnaise (start with 1/2 cup and add more to desired consistency)
- 1 (8 oz) block cream cheese, softened
- A dash of garlic salt
- Salt and black pepper, to taste
- 1 (4 oz) jar diced pimentos, thoroughly drained

### DIRECTIONS

1. Follow these simple steps to create your perfectly creamy Homemade Pimento Cheese:
2. Grate the : Cheese: Start by grating the 8 oz block of extra sharp cheddar cheese yourself. This yields approximately 2 cups of grated cheese. Set aside.
3. Combine : Creamy Bases: In a large mixing bowl, add the grated cheddar cheese, 1/2 cup mayonnaise (you can always add more later), and the 8 oz softened cream cheese.
4. Add : Initial Seasoning: Sprinkle in a dash of garlic salt and a pinch of salt and black pepper to taste.
5. Mix : Everything (Except Pimentos): Using a sturdy spoon, spatula, or even a hand mixer on low speed, mix all these ingredients together until they are well combined and smooth. Ensure the cream cheese is fully incorporated with no lumps. If you prefer a looser consistency, add more mayonnaise, a tablespoon at a time, mixing well after each addition until you reach your desired creaminess.
6. Fold in : Pimentos: After the cheese and mayonnaise mixture is to your liking, add the drained 4 oz jar of diced pimentos.
7. Gentle : Mix: Stir the pimentos in by hand with a spoon or spatula. You want to gently fold them in without breaking them up too much.
8. Taste and : Adjust: Taste the pimento cheese and adjust the seasoning as needed. You might want more salt, pepper, or a tiny bit more garlic salt, depending on your preference.
9. Chill (Optional, but Recommended): For best flavor, cover the bowl and refrigerate the pimento cheese for

at least 30 minutes to allow the flavors to meld.

10. **Serve:** Serve chilled or at room temperature. Enjoy!

## SWAPS & NOTES

**Cheddar Cheese:** The recipe specifically calls for an 8 oz block of extra sharp cheddar cheese that you grate yourself.

Pre-shredded cheeses often contain anti-caking agents that prevent them from melting and mixing smoothly, making your pimento cheese grainy or less creamy.

Extra sharp provides the best robust flavor.

**Mayonnaise:** The amount of mayonnaise is to taste and consistency.

## TIPS FOR SUCCESS

**Grate Your Own Cheese:** This is truly the most important tip.

Pre-shredded cheese is coated with starches that prevent smooth melting and mixing.

Grating fresh cheese makes all the difference in texture.

**Softened Cream Cheese:** Cold cream cheese will result in lumps.

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

Original recipe: <https://chefmaniac.com/creamy-pimento-cheese-recipe-easy-irresistible/>