

A RECIPE FROM HERONS KITCHEN

PIMENTO CHEESE

YIELDS: 6 SERVINGS

- CREAM CHEESE, 8 OZ
- SHREDDED CHEDDAR, 1 LB
- PIMENTO PEPPERS, 3 OZ
- SALT AND PEPPER
- CAYENNE PEPPER, 1 TSP
- DRY MUSTARD, 1 1/2 TSP

METHOD:

IN A FOOD PROCESSOR, PULSE THE CREAM CHEESE UNTIL IT IS SMOOTH. ADD IN THE PEPPERS AND CONTINUE TO PULSE UNTIL THEY ARE IN SMALL BITS, THEY SHOULD STILL HAVE A LITTLE TEXTURE WHILE NOT BEING A PASTE. NOW ADD IN THE SHREDDED CHEDDAR AND CONTINUE TO PULSE UNTIL THE MIX IS EVENLY MIXED WHILE RETAINING SOME TEXTURE. TRANSFER THE MIX INTO A LARGE BOWL AND ADD IN THE SEASONINGS. MIX WELL. SET ASIDE FOR LATER USE.