

# Pimento Cheese

## INGREDIENTS

24 OZ SHARP CHEDDAR,  
GRATED\*  
1 4OZ JAR PIMENTOS  
1 ¼ CUP MAYO  
SALT TO TASTE

\* I HAVE BEEN TOLD IT IS VERY IMPORTANT THAT YOU GRATE YOUR OWN CHEESE AND THAT IT MAKES A DIFFERENCE.

THIS DOES MAKE A LARGE AMOUNT BUT YOU CAN HALF IT.

## DIRECTIONS

1. DRAIN HALF OF THE LIQUID FROM THE PIMENTOS. SAVE THE LIQUID AND ADD AS NEEDED.
2. COMBINE GRATED CHEDDAR, PIMENTOS, AND MAYO. ADD SALT TO TASTE.
3. YOU MAY NEED TO ADD MORE LIQUID FROM THE PIMENTOS. YOU ALSO MAY NEED TO ADD A LITTLE MORE MAYO THE NEXT DAY.