

Pimento Cheese

Classic Southern pimento cheese spread recipe made with sharp cheddar, mayonnaise, and sweet pimentos. Perfect for sandwiches, crackers, and dips.

70	70	8	Easy
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Pimento Cheese

Ingredients

- 1 cup mayonnaise
- 1 clove garlic
- 1 tsp onion powder
- 1 tsp cayenne pepper
- 1 tsp salt
- 1 tsp black pepper
- 1 tbsp fresh lemon juice

Instructions

- 1 Prepare the ingredients**

Remove 1 cup of shredded cheese from refrigerator and let it come to room temperature, about 30 minutes. Mince 1 clove of garlic finely. Drain the pimentos completely and pat dry with paper towels.
- 2 Make the cheese base**

Combine the room temperature cheese and 1 tablespoon of mayonnaise in a large mixing bowl. Mix with a wooden spoon until the mayonnaise is evenly distributed and the mixture holds together but still has texture.
- 3** Add the minced garlic, 1 teaspoon of onion powder, 1 teaspoon of cayenne pepper, 1 teaspoon of salt, and 1 teaspoon of black pepper to the cheese mixture.
- 4** Stir the seasonings into the cheese mixture until evenly distributed, about 1-2 minutes. Taste and adjust salt and pepper as needed.
- 5** Gently fold the drained pimentos into the seasoned cheese mixture using a spatula, being careful not to break them up completely. The pimentos should be evenly distributed throughout.
- 6 Chill and serve**

Transfer the pimento cheese to an airtight container and refrigerate for at least 1 hour to allow flavors to meld. Remove from refrigerator 15 minutes before serving to soften for easier spreading.

Tips

Use Block Cheese: Always grate your own cheese from a block rather than using pre-shredded cheese. Pre-shredded varieties contain anti-caking agents that can affect the texture and prevent proper binding.

Drain Pimentos Thoroughly: Make sure to drain the pimentos completely and even pat them dry with paper towels to prevent the spread from becoming watery.

Quality Mayonnaise Matters: Use a good-quality mayonnaise or your preferred brand, as it significantly impacts the final flavor. Some cooks prefer Duke's mayonnaise for its tangy profile.

Let Flavors Develop: Allow the pimento cheese to chill for at least an hour before serving to let the flavors meld together properly.

Adjust Consistency: If the mixture seems too thick, add mayonnaise gradually. If too thin, add more grated cheese to achieve the desired spreadable consistency.

Taste and Season: Always taste before final storage and adjust seasonings as needed. Salt levels can vary depending on the cheese used.

Room Temperature Mixing: Let ingredients come to room temperature before mixing for easier blending and smoother texture.

Serving Temperature: Serve at room temperature for best spreadability, removing from refrigerator 15-20 minutes before serving.