**[Carol’s Pimento Cheese Recipe](http://zradio.org/quick-family-recipes/pimento-cheese/%22%20%5Ct%20%22_blank)**

Today’s Quick Family Recipe is Pimento Cheese…Welcome to the South, ya’ll! Although, growing up in Central Florida, I came to realize real fast that in order to find really good Southern food, you had to head north of I-10. I don’t understand why pimento cheese wasn’t a staple down here…and to be honest, I didn’t really find out how fabulous it was until I visited my sister in law in Charlotte about 5 years ago.

Everywhere we went, pimento cheese was on the menu. My favorite was the pimento cheese burger and fries. They literally smother the top of your cooked burger and fries with pimento cheese goodness and then throw them under the broiler. Because of the mayo, your cheese becomes so creamy, melty, bubbly and brown. It’s sooooo good. Then I learned how easy it is to make on my own. It’s also good served on crackers, veggies or between two slices of your favorite bread. We actually make grilled cheese with it now, too.

I have to tell you, skip the store bought shredded cheese and shred your own block. The taste is so much better…trust me, it’s worth the extra time it takes. I brought in both versions to the Z to prove my point and EVERYONE was shocked out how much better it was when you shred your own cheese. We’ll get to more of that in a minute.

So let’s get started…

**Ingredients:**

* 1 6-8 oz Block of Extra Sharp Cheddar Cheese
* 1 6-8 oz Block of Extra Sharp White Cheddar Cheese
* 1 Cup of Your Favorite Mayo (Low-carb friends – use real, full fat mayo…I prefer Dukes! I also like to cut the fat, so I buy Olive Oil Mayo)
* 1/2 Jar of Pimentos (2 oz) (These are those red things you find stuffed inside olives. They sell individual jars of them in the pickle/olive aisle.)
* A Sprinkle of Cayenne Pepper (This doesn’t add too much heat, but gives you a smoky, warm flavor to your dip. Leave it out if you are afraid of spice, but I’m telling you, you’re missing out!)
* Salt and Pepper to Taste

**How to Make:**

* Pick your cheese – you can use pre-package/shredded cheese, but I promise you, it’s worth the extra time to shred your own cheese. The preservatives they have to put in shredded cheese to keep it “fresh” overpowers the taste of this dip. The dip is the same no matter what cheese you use, so once you pick, follow the directions below.
* Fine shred your two blocks of cheese (if using already shredded cheese, skip to next step).
* Dump Your Cheese into a Mixing Bowl.
* Add Your Mayo to the Mixing Bowl.
* Add your half of jar of pimentos (about 2 oz).
* Add a few dashes of Cayenne Pepper.
* Salt and Pepper to Taste.
* Mix together with a wooden spoon.
* Serve it on a sandwich, with crackers and veggies or melt it over a burger and fries. Enjoy!

Let’s see your family making and enjoying Pimento Cheese together…share your pics on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/).

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Originally posted on [Carolbake.com](http://carolbake.com/)