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By: Melissa Shipman

Pimento Cheese

INGREDIENTS

2 lbs. Cabot Extra Sharp White Cheddar (grated)
4-5 Garlic cloves
3 Jalapeños (chopped (keep some seeds if you want heat)) 1 Lemon (juiced)
2 small jars pimento
1/3 cup Ranch Dressing
1/3 cup Mayo

WHAT TO DO:

1. Get all your ingredients ready to mix together (grate cheese, chop garlic & peppers, and juice your lemon).
2. Mix the Jalapeños, garlic, lemon juice, pimentos with the canned juice, garlic, mayo, and ranch dressing.
3. Stir in cheese.
4. Add pepper to taste and also you may add a little more of any other ingredient if you think it needs a little extra.
5. Put in tupperware and refrigerate for a couple hours so flavors of can incorporate together.

Tips:

Use on crackers, sandwiches, eggs, burgers, cucumbers, etc.!