



Pimento Cheese

Adapted from [Biscuits and Such](#)

BAH Note: I love Elena's experience and tradition of hand kneading the pimento cheese in a ziplock bag. Seriously, if I had luxury of time these days, I'd give that a try. And I totally see that becoming one of Libby's ways to help me in the kitchen and introduce her to cooking. But right now, time is not on my side so I turn to the food processor. Whichever way you choose to make this delightful spread is perfectly acceptable.

Serve on crackers, spooned into the cavity of a celery stalk, or eat right from the spoon. Much like my housekeeping choices these days, there's no right or wrong, only what works for you.

- 8 ounces sharp cheddar cheese (go for something with serious bite here)
- 2 to 4 tablespoons mayo
- 4 ounces diced pimento, drained (look for this in a jar at the grocery store)

Using the shredding disk of your food processor, shred the cheddar. Dump the shredded cheese out of the workbowl onto a sheet of parchment, foil, or paper towel and replace the shredding blade with the regular blade. Return the cheddar to the food processor and add 2 tablespoons mayo and the drained pimento. Process, adding the additional mayo as necessary until you reach your desired consistency.

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