

Pimento Cheese

Ingredients

- 1 8 oz bag of finely grated sharp cheddar cheese
- 1 4 oz bottle of minced pimentos
- 1/4 to 1/2 teaspoon of black pepper to taste
- 1/2 to 1 teaspoon of Summer Savory* to taste
- 1/4 cup of mayonnaise (I use Just Mayo egg free mayonnaise)

* Other herbs can be substituted, if you want to experiment. I have used crushed Rosemary to good effect, at least according to my tastes.

Preparation

Put the grated cheese in a mixing bowl large enough to stir without over running the edges of the bowl. Drain and add the minced pimentos. Sprinkle the seasonings over the cheese. Using a large fork or spoon mix the ingredients thoroughly. Add the mayonnaise, which is best distributed rather than put in as a single glob. Mix all the ingredients well. Add additional mayonnaise as needed to obtain the degree of creaminess that you prefer. Place the mixture in a bowl with a lid and refrigerate.