

Pimento Cheese Spread/Dip

Recipe from Paula Deen

(I doubled the recipe except I used 8 oz. Light cream cheese and mozzarella cheese instead of Monterey Jack.)

- 1 (3 oz.) package cream cheese at room temperature
- 1 cup grated sharp cheddar cheese
- 1 cup grated Monterey Jack
- 1/2 cup mayonnaise
- 1/2 teaspoon House Seasoning (recipe follows)
- 2 to 3 tablespoons pimentos, smashed
- 1 teaspoon grated onion
- Cracked black pepper

Using an electric mixer, beat cream cheese until smooth and fluffy. Add all of the remaining ingredients and beat until well blended. It can be used as a dip for crudite or as a sandwich filling.

House Seasoning

- 1 cup salt
- 1/4 cup black pepper
- 1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.