

Pimento Cheese

Prep Time: 10 mins

Cook Time: 0 mins

Chill Time: keep refrigerated

Level: EASY

Yield: 8-12

I am sharing my simple method for creating delicious pimento cheese right in your own kitchen. Making pimento cheese from scratch allows you to control the ingredients and avoid the additives found in mass-produced tubs.



Recipe Ingredients

- 8 oz cream cheese, softened
- 8 oz pepper jack cheese, grated
- 8 oz Colby jack cheese, grated
- ¼ cup pimentos, drained and diced
- ½ cup mayo
- 1 tsp onion powder
- 1 tsp garlic powder
- ½ tsp seasoned salt (optional)
- ½ tsp kosher salt
- ½ tsp black pepper
- ½ tsp celery salt (or celery seed)

How to make it

Instructions

1. Cream together pepper jack, Colby jack cheese with the softened cream cheese until well combined.
2. Add in mayo and stir.
3. Stir in pimentos and salt and pepper and additional spices.

4. If you prefer your pimento cheese to be a bit thinner for spreading, add in additional mayonnaise, Greek yogurt, or liquid from the diced pimentos to preference.

Notes

1. Use pimento cheese as a dip with vegetables, crackers or pretzels or as a spread for sandwiches, burgers, chicken and more!
2. **Make-Ahead Instructions:** Store in an airtight container in the refrigerator for up to a week.
3. **Optional Ingredients:** for extra spice add diced jalapenos, cayenne pepper or hot sauce to your preference.

Watch me Make it HERE:

<https://youtu.be/9K6IbNnRawA>

Special Tools & Equipment Links:

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Mixing Bowls – <https://amzn.to/44EAVCm>

Stand Mixer - <https://amzn.to/4IEgwmV>

Handheld Mixer - <https://amzn.to/3PFxoyW>

Measuring Cups: <https://amzn.to/441byL7>

Measuring Spoons: <https://amzn.to/44BEObs>

Shredder Attachment: <https://amzn.to/4mZX3hL>