

Smoky Pecan Pimento Cheese

16 oz. block (ungrated) cheddar cheese (I used 8 oz. mild, 8 oz. medium)
Generous 1/2 cup finely chopped pecans
1 cup real mayonnaise
1 small (2 oz.) jar chopped pimentos, drained
3/4 teaspoon smoked paprika
1/4 teaspoon chipotle powder
1/4 teaspoon garlic powder
1/4 teaspoon liquid smoke
1/8 teaspoon sugar
salt and pepper to taste (I didn't need any salt; the cheese and mayo are pretty salty)

- 1.** Grate cheese into a large bowl, then add pecans. Set aside.
- 2.** In a small bowl, mix the mayonnaise and all the rest of the ingredients until very well combined.
- 3.** Stir mayonnaise mixture into cheese and pecans and mix well.
- 4.** Cover tightly and refrigerate several hours or (preferably) overnight. Setting it out of the refrigerator for a few minutes before serving will make it more spreadable. Refrigerate leftovers.

Yesterfood.blogspot.com