

Roasted Red Pepper Pimento Cheese

©*From the Kitchen of Deep South Dish*

4 cups shredded sharp cheddar cheese
1/4 cup grated Vidalia or other sweet onion
4 ounces roasted red peppers, chopped
1/2 cup mayonnaise
1/4 cup buttermilk, *as needed*
1 teaspoon Creole or other spicy mustard
1/4 to 1/2 teaspoon Cajun seasoning (like [Slap Ya Mama](#)), *or to taste, optional*
Couple dashes hot pepper sauce
Kosher salt and freshly cracked black pepper, *to taste*

In a large bowl, mix together the cheddar cheese, onion and red peppers. In a separate small bowl, combine the mayonnaise, mustard, Cajun seasoning, hot sauce and salt and pepper, until well blended. Add this mixture to the cheese and combine well, adding buttermilk as needed to reach desired consistency. Serve immediately or refrigerate. Allow to come to room temperature before spreading.

Variation: Use 2-1/2 cups of sharp cheddar cheese with 1 cup of shredded Monterey Jack cheese and 1/2 cup of shredded Parmesan cheese.

Roasted Peppers: Place 2 medium sized red bell peppers under the broiler on your oven, or place over an open flame, turning until blistered. Transfer to a zippered bag or set on a plate covered with a clean dish towel to steam for at least 5 minutes. Halve, peeling off the skins, discarding any seeds and membrane, slice and dice.

Source: <http://deepsouthdish.com/>

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