



Perfect Pimento Cheese

Adapted from Demaris Phillips

BAH Note: Ms. Phillips advises you to gently stir the roasted red pepper into the mixture by hand. I let the mixer do all the work for me. You do what feels right to you. Want to turn up the heat? Add a wee dash of smoked paprika or cayenne. I bet some soft, roasted garlic would melt beautifully into this cheese.....and give it nice little je ne sais quoi.

- 8 ounces cream cheese at room temperature
- 8 ounces cheddar cheese, preferably sharp cheddar, shredded
- 8 ounces gouda, shredded
- 2 tablespoons mayonnaise
- 1 roasted red pepper, diced

Combine the cream cheese and mayonnaise on medium speed in your stand mixer until smooth. Reduce the speed to low and add the cheddar and gouda and mix until nicely combined. Add the roasted red pepper and mix until you're happy with how it looks. Add kosher salt and black pepper to taste.

perfect pimento cheese was posted by wendi on 2 march 2015 at bonappetitthon.com