

Pimento Cheese

Prep time: 15 minutes

Ingredients:

- 1 lb. block extra sharp cheddar cheese
- 1 small jar Pimentos
- 1 cup Hellmans mayonnaise
- ½ cup Japanese Pink Sauce
- 1 tsp. fresh lemon juice
- 1 tsp. worcestershire
- 1 tsp. garlic salt
- Cayenne pepper to taste

Directions:

1. Combine Hellmans, JPS, lemon juice, worcestershire, garlic salt, and pepper.
2. Stir.
3. Grate block of cheese.
4. Drain and chop pimentos.
5. Add cheese and pimentos to other ingredients and mix well. For a thinner consistency, add a little more Hellmans.
6. Refrigerate 1, if not 2, days for best flavor.
7. Serve on crackers or sandwiches.