

Chef J's Pimento Cheese Dip / Bake

I remember my days going to school in Charleston, SC very fondly. I fell in love with many southern recipes, but the one that always had space reserved in the fridge was that ever so amazing Pimento Cheese Spread. This recipe is great with Crackers, Chips, toast, on a sandwich or even baked for warm taste of the south. Enjoy!

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 12-14 people

Prep time: 10 Minutes

Cook time: 20 minutes cooking time (IF DESIRED)

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
24 oz	Cheese, Cheddar, Extra Sharp	Shredded
8 oz	Cream Cheese, Softened	Challenge Brand
½ Cup	Mayonnaise, Real	Best Foods brand – my fave
6 oz	Pimentos, Chopped, Drained well	
1 tsp	Rub A Dub, 5280 Culinary	
1 ½ tsp	Oink Rub, 5280 Culinary	
1 Tbsp	Fire Honey, 5280 Culinary	

Prep Directions:

- *Follow Prep Notes Above*

Cooking Directions:

- Place all ingredients into a medium stainless steel mixing bowl
- Using a hand blender, mix well until just combined
- Adjust seasoning as needed
- Refrigerate until needed
- Serve cold as a spread or dip
- Or
- Place into a 8" cast iron skillet
- Cook at 400 degrees for approx. 15-20 minutes or until bubbly

Shopping List (Products Used):

- Oink Rub, 5280 Culinary
- Rub A Dub Rub, 5280 Culinary
- Fire Honey, 5280 Culinary
- Happy Ending BBQ Sauce, 5280 Culinary

Ace SKU – 8562043

Ace SKU – 8562050

Ace SKU - 8017719

Ace SKU – 8560245