



Real Pimento Cheese

Have you ever looked at the label of store bought pimento cheese? It's not pretty, and it doesn't taste much better. Try this fresh home made version and you will never buy another container again!

ingredients

2 C sharp cheddar, grated
1/2 c mayo
Salt
1 t garlic powder
1 jar pimentos, drained

directions

- .Simply mix all ingredients together and let sit in the fridge for at least an hour.
- for dipping, you can use peppers, our recipes for butter crackers, celery, or anything else you like!

MACROS: 1/4 c serving

calories. 200
carbs. 1 g
protein. 6g
fat 19g

