

chattavore

Pimento Cheese

makes about 1 1/2 cups

prep time 30 minutes (including inactive prep)

cook time 10-20 minutes

- 1 red pepper
- 4 ounces cream cheese, softened
- 8 ounces cheddar cheese, grated
- 1 teaspoon Dijon mustard
- 1/2 teaspoon Worcestershire sauce
- 1/4-1/2 cup mayonnaise
- salt and pepper, to taste
- 1/4 teaspoon cayenne pepper (optional)

1. Set a rack on the top level of the oven and turn the broiler on high. Slice the "cheeks" or the sides off of the red pepper, leaving the seeds and stem behind. Place the pieces of pepper skin side up on the broiler pan or a foil-lined baking sheet. Broil until completely charred. Place in a bowl and cover with plastic for 15 minutes.

2. Scrape the charred skin from the roasted red pepper. Cut the pepper into strips then finely dice.

3. Place the cream cheese in a medium bowl and use a spatula to "cream" the cream cheese until it is a spreadable consistency. Add the red pepper, cheddar, the mustard, the Worcestershire sauce, and the cayenne, if using. Add mayonnaise until you reach the desired consistency. Add salt and pepper to taste. Serve immediately or chill until ready to serve.