

*The*  
**VERY VERA**  
**COOKBOOK**  
*— recipes from my table —*

## **PIMENTO CHEESE**

Serves: 3 to 4 (makes approximately 2 cups)

Prep time: 15 minutes

½ cup roasted red peppers

¾ pound Cracker Barrel® sharp cheddar cheese, hand-shredded

1/8 teaspoon cayenne pepper

1/8 teaspoon coarse black pepper, or more to taste

¼ teaspoon Tony Chachere® Creole seasoning

1 cup Duke's® mayonnaise

1. Slice the red peppers into ¼-inch strips. Cut the strips on the bias to make small chunks.
2. Pat the red pepper pieces dry.
3. Combine all the ingredients. Do not overmix.
4. Store in an airtight container in the refrigerator for up to 3 weeks.

**Serving Suggestion:** The Grill Sandwich: homemade pimento cheese on marbled rye with 3 strips of cooked bacon and tomato slices, lightly grilled.