

PIMENTO CHEESE RECIPE

Posted on April 24, 2024 by admin



Follow our complete, step-by-step, instructions to make this easy Pimento Cheese. I'm using old fashioned Hoop Cheese, but you can substitute with cheddar if you like.

Old fashioned style Pimento Cheese made with Hoop Cheese, an old Southern favorite. Great for sandwiches, as a dip, or spread it on crackers or celery sticks. You'll love the flavor.

I've always been a big fan of Pimento Cheese. I love to spread it on thick between two slices of white loaf bread to make a sandwich. And, sometimes, I'll place it in the skillet with a little butter to make it a grilled Pimento Cheese sandwich.

I must admit, I generally buy some already made in the grocery store as opposed to making it here at home. I've found that North Carolina has a couple of companies that make a pretty good brand of the stuff. It's a little pricey, but it's better than the cheaper stuff that's also available.

You'll find lots of recipes and versions for making Pimento Cheese if you search for them. Many include cream cheese, but I don't use it in my recipe.

I wanted to go more "old fashioned" so I'm using another Southern favorite known as "Hoop Cheese." I'll explain more about it below. But, if you don't have Hoop Cheese where you live, feel free to substitute a good cheddar cheese of your choice. You can go Mild or Sharp, whichever suits your fancy.

Our Pimento Cheese can be stored in the refrigerator for about 7-10 days, if it lasts that long. Smile.

I do hope you'll try it. If you do, be sure to leave us a Comment in the section at the end of the recipe to let me know how it turns out for you.

It's best served at room temperature in my opinion. It does harden back up a bit once refrigerated, so give it about 15 minutes out on the counter first, then use it for sandwiches, finger sandwiches, or as a dip or spread.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Pimento Cheese, made with Hoop Cheese – You'll need these ingredients.

This is a slice of Hoop Cheese.

You can use regular or sharp Cheddar Cheese if you can't find the Hoop Cheese.

The red rind is used in the process of making the Hoop Cheese. It's made of wax, easily removable, and not to be eaten. Just peel it off and throw it away when you're ready to use your cheese.

Hoop cheese is made from cow's milk. It's usually made in a round "hoop" and is shipped in a round wooden box. You'll find it in most any good General Store here in the South. It was really popular in the early to mid 1900's, but it's not as easy to find these days. Still, we old timers love to find it when we are in an old fashioned type store.

It's generally cut right in front of you based on how much you order. Sometimes, smaller pieces are

sliced and wrapped in clear plastic wrap and placed right next to the cash register. You'll also find a small pack of saltine crackers to go with it when you make your purchase. It's a snack I have to get almost any time I see it in a store.

Grate the slice of cheese. The red rind comes off really easy, then you just grate the cheese with a grater.

I always suggest that you grate your own cheese instead of using shredded cheese. They put some type of cellulose on the pre-grated cheese to keep it from sticking together. You'll notice a nice difference if you grate your own cheese when needed. It only takes a couple of minutes, just take your time and your fingers should be safe. Smile.

Drain the liquid from the jar of Pimento's. You don't need to save the liquid, just toss it.

Place the grated cheese in a large bowl, then add 1 cup of Duke's Mayonnaise. Duke's is the favorite of Southern cooks. Just saying.

Add the jar of drained Pimento's.

Add 1/2 teaspoon of Worcestershire Sauce.

Add 1/4 teaspoon of Onion Powder.

Add 1/2 teaspoon of Texas Pete Hot Sauce. Texas Pete is another great North Carolina made product despite it's name. It doesn't add much of a spicy hot taste in this amount, just flavor.

Add 1/4 teaspoon of Black Pepper. The pepper is more apt to add some heat, but this small amount doesn't do that either.

Grab a heavy spoon and mix everything together well. At this point, you should taste your Pimento Cheese to determine if you'd like to add any more of the spice ingredients we've used to suit your taste.

The cheese is pretty spreadable at this point. You can add more mayonnaise if you'd like something

a bit more on the creamy side. Make it your own. Whatever you add, do so in very small amounts at one time. You can always add more to get it tasting perfect for you.

If adding Salt, add it gradually in very small amounts.

Adding 1/2 teaspoon of Sugar is totally optional. Adding it doesn't give it a sweet taste, but just enhances the flavor. I prefer adding just a bit.

I also like to add 1/2 teaspoon of Apple Cider Vinegar. This is also optional, but I like the slight tangy taste it can add. Totally your choice on the sugar and the vinegar. As we said, make it your own.

Mix everything well once again.

Place the completed Pimento Cheese in a container with a lid. Of course, it's hard not to resist making at least half of a Pimento Cheese sandwich at this point. Go ahead, I want tell. Smile. Good stuff.

Cover your container and place it in the refrigerator overnight so the flavors can meld together. You should let it come back up to room temperature when making sandwiches or to use it as a dip or spread.

Pimento Cheese will keep refrigerated for 7-10 days, if it lasts that long. Smile.

Enjoy!

Pimento Cheese is great for making sandwiches, especially with white bread. Trim the edges and cut each sandwich into quarters to make finger sandwiches for you party, baby shower, or any type of get together.

It's also good to use as a dip with crackers or to spread on pieces of celery. It's very versatile. I hope you like it.