

Pimento Cheese by Lynn's Recipes



Lynn demonstrates how to make a delicious Pimento Cheese that can be used as a spread for crackers, a dip for vegetables or to make a sandwich.

Ingredients:

- ¼ cup cream cheese, room temperature
- ½ cup mayonnaise
- ½ cup sour cream
- ¼ teaspoon garlic salt
- 2 cups shredded sharp cheddar cheese
- ½ cup shredded Parmesan cheese
- ½ cup diced pimentos, drained

Whip cream cheese until smooth with an electric hand mixer. Add in mayonnaise, sour cream, and garlic salt. Whip until smooth. Stir in remaining ingredients. Cover and refrigerate 30 minutes, or until ready to serve

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www.lynnrecipes.com

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