

Andrea Meyers – Dorothy Steen's Award-Winning Pimento Cheese Dip

DOROTHY STEEN'S AWARD-WINNING PIMENTO CHEESE DIP

<http://andreasrecipes.com/2011/05/03/pimento-cheese-dip-one-big-table-giveaway>

Adapted from *One Big Table*, by Molly O'Neill.

Makes about 3 cups.

EQUIPMENT

food processor

INGREDIENTS

16 ounces (454 g) sharp cheddar cheese, shredded
4 ounces (113 g) canned pimentos, drained and chopped
1/4 cup (52 g) mayonnaise
1 tablespoon lemon pepper
1 tablespoon fresh lemon juice
2-1/2 teaspoons Worcestershire sauce
1/4 teaspoon kosher salt
1/8 teaspoon freshly ground black pepper
1/8 teaspoon hot sauce

PREPARATION

In the bowl of the food processor, process all ingredients until combined but slightly chunky, about 15 seconds. Transfer to a serving bowl, cover, and refrigerate until the cheese has set and the flavors blended, about 2 hours. Serve with whole grain crackers or thinly sliced baguette.