

Mama's Spicy Pimento Cheese

INGREDIENTS:

10 oz. cream cheese, softened
3/4 cup mayonnaise
1 tbsp. garlic powder
1 tbsp. onion powder
1 tsp. celery seed
1 cup pickled jalapeños, chopped *
6 oz. (half-jar) roasted red peppers, chopped (regular pimentos can be substituted)
5 cups shredded Cheddar (approximately 1-1/4 pounds) *
1/2- 3/4 cup freshly grated Parmesan Cheese
1-2 tsp. Worcestershire Sauce
1-2 tbsp. Sriracha Sauce
Salt and pepper to taste

DIRECTIONS:

Combine the cream cheese, mayonnaise, garlic powder, onion powder and celery seed. Mix in the pickled jalapenos, roasted red peppers, grated Cheddar Cheese and Parmesan Cheese. Add the Sriracha and combine. Taste and add more mayonnaise and Sriracha, if necessary. Chill before serving.

NOTES:

Cheese flavor is subjective so feel free to substitute your favorite cheese flavors for the cheddar cheese or mix them up. A Mexi-Style blend or Italian blend or Monterrey Jack can be great. I've found the cheddar (or even sharp cheddar) to remind people of their mom's Pimento Cheese.

If you are lucky enough to find Piquillo peppers in a jar, I would use them. They have great flavor.

This spread can be a bit spicy so feel free to leave out the jalapeños. I would leave in the Sriracha since it gives it a good bit of additional flavor, but that will be up to your particular taste.

This spread is good on your favorite crackers, toasted bread, toasted French bread slices, tortilla chips or Scott's Cheddar Dill Biscuits.