

# Mama's Pimento Cheese Fritters

Prep Time: 2 hr. 20 min. | Cooking Time: 25-30 min. | Total Time: 3 hr. | Servings: 25-30

## Ingredients:

- 1 cup cream cheese
- ½ cup mayonnaise
- 1 roasted red pepper, puréed
- 2 tbsp. Cajun spice (your favorite)
- 2½ lbs. cheddar cheese, shredded
- 1 lb. pepper jack cheese, shredded
- 2 cups all-purpose flour
- 2 cups buttermilk
- 4 cups panko bread crumbs
- 1-2 cups canola or unflavored cooking oil

## Directions:

In large bowl, combine cream cheese, mayonnaise, roasted red pepper purée and Cajun spice. Once combined, add both cheeses.

With small ice cream scoop, scoop and form into balls with your hands (about 1 tbsp). Place on sheet tray. Refrigerate for 2 hours.

Remove from refrigerator and roll cheese balls into flour. Dip into buttermilk and then coat with panko bread crumbs. Deep-fry the balls in 350°F oil for 3-4 minutes, until they are golden brown.

Serve with your favorite spicy marmalade or jelly. Jalapeño or pepper jelly works best.