

PREP RECIPE**Pimento Cheese****Origin: Chef Brett****Date: May 2014**

Ingredient:	Quantity		Method:
	Full Batch	Half Batch	
Mayonnaise, Duke's	1cup	1/2cup	1. Mix all ingredients except cheddar cheese in a mixing bowl until thoroughly incorporated. 2. Fold in shredded cheddar until well-combined. 3. Date and store in the fridge. Chef's Note: Sub pickled jalapenos for the pickled peppers for a slightly spicy experience.
Pickled Peppers, drained & 1/4" diced	4ozwt.	2ozwt	
Worcestershire	1tsp	1/2tsp	
Cream Cheese, softened	4ozwt.	2ozwt	
Kosher Salt	1/2tsp	1/4tsp	
Paprika	1/2tsp	1/4tsp	
Granulated Onion	1/2tsp	1/4tsp	
Granulated Garlic	1/2tsp	1/4tsp	
Black Pepper, coarsely ground	1/4tsp	1/8tsp	
Sharp Cheddar Cheese, large grate	1lb	8ozwt.	
Yield:	6cups	3cups	Shelf Life: 1 Week