



Pimento Cheese Spread & Jarlsberg Cheese Spread

I couldn't decide which recipe to share with you this month so I chose two versions of a Southern Standby. And yes... its comfort food at its best! Here are two of my favorite home-made cheese spreads. Both are equally great for an afternoon snack or hosting a dinner party. Although it wouldn't be very hospitable of me if I didn't tell you that you'll be addicted!

Pimento Cheese Spread

- 1 ½ cups shredded sharp yellow cheddar cheese
- 1 ½ cups shredded mild white cheddar cheese
- ½ cup mayonnaise
- 1/3 cup chopped pimento
- 1 T pimento juice
- Cayenne pepper to taste
- Salt and freshly ground black pepper to taste

Combine all ingredients together in a medium bowl. Stir until well mixed. You may want to serve this one with celery sticks or your favorite crackers.

Both spreads will last up to a week stored in an airtight container in the refrigerator.

Enjoy,

Charlotte

Jarlsberg Cheese Spread

- 2 cups shredded Jarlsberg cheese (about half-pound wedge)
- ½ cup Hellman's mayonnaise
- 1 small jalapeño – seeds removed- finely chopped
- ½ c finely chopped red onion
- ¼ teaspoon garlic powder
- Salt and freshly ground black pepper to taste

Combine all ingredients together in a medium bowl. Stir until well mixed. Serve with mild crackers. Tip: *You may also want to spread this on your hamburger! Just sayin!*



If you try this recipe, please let me know how you like it! I would love to hear your feedback 😊