

## **Pimiento Cheese**

*from **In Our Grandmothers' Kitchens***

### *Ingredients:*

1/2 pound sharp cheddar cheese, coarsely grated  
1 7-ounce jar roasted red peppers, drained (reserve 1 tablespoon of the liquid) and finely chopped  
2 jalapeño peppers, seeded and finely chopped  
several turns of the pepper grinder  
1 tablespoon red-pepper brine  
salt to taste (start with 1/2 teaspoon)  
mayonnaise to taste (start with 1 tablespoon)

### *Instructions:*

In a medium bowl combine all ingredients. Stir to combine. If the mixture doesn't hold together, add a little more mayonnaise.

Chill the cheese blend for at least 1/2 hour. Stir before serving. Makes about 1 cup compacted pimiento cheese.