In Memoriam Pimiento Cheese

From Lark Fleury and In Our Grandmothers' Kitchens

Ingredients:

1 pound sharp cheddar cheese, finely grated (it won't surprise regular readers to learn that I grated it rather coarsely, I'm sure)

1/4 cup of grated onion

1 4-ounce jar diced pimentos drained (I may have used a little extra pimiento)

2 teaspoons prepared mustard

1/2 cup sweet pickle relish

1/4 cup mayonnaise (more or less)

a dash of pepper

Instructions:

Combine all the ingredients, beginning with just a dab of mayonnaise and adding more until the cheese is spreadable.

Spread on bread/crackers or make small sandwiches. Store leftovers in the fridge.

Makes about 1 quart.