



## **Pimento Cheese, Duke's Mayonnaise Perfect Together**

May 14, 2007

By Andrea Clurfeld

I found myself addicted to pimento cheese and Duke's Mayonnaise about the same time, and I blame it on the Vidalia onion.

Here's the story: It was spring, and I'd procured a large sack of good Vidalias, juicy-sweet and very thin of skin. I was trying out various ways of making pimento cheese, that beloved Southern spread of cheese, mayo, pimento peppers and whatever else the cook cares to add, when I heard that lots of folks in Georgia toss a finely minced Vidalia into their pimento mix. Why not? Vidalias are Georgia-born, and a good cook would of course want to use a fine local ingredient in her/his cooking.

So I whirred my Cheddar, peppers, mayo and a dash of Tabasco with a small Vidalia and loved the result. After making the spread with a Vidalia and Duke's, the official mayonnaise of the South, I felt I had a most superior pimento cheese: The Duke's made it creamier and tangier and the onion gave it a jazzy bite. Every spring, as soon as Vidalias popped up in the markets, I'd find myself spreading pimento cheese around my corner of the world. (Oh, before I forget: After Tabasco came out with its chipotle-laced hot sauce, that became my little-dab'll-do-you of accenting choice.)

Flash forward to Spring 2008. The good folks at Duke's are offering up these recipes, all variations on the pimento cheese theme. I advise trying them out, then making them your own with a little tweak or two. And if you'd like to make them with Duke's, which has become my personal favorite mayonnaise, you can order the mayo at [www.dukesmayo.com](http://www.dukesmayo.com).

### **BAKED PIMENTO CHEESE**

1 1/4 cups Duke's Mayonnaise

1 4-ounce jar pimentos or roasted red peppers (drained)

1 teaspoon Worcestershire sauce

1/4 teaspoon ground red pepper

8 ounces sharp Cheddar, shredded

8 ounces extra-sharp Cheddar, shredded

Stir together the mayonnaise, pimentos, Worcestershire and red pepper in a large bowl. Stir in cheeses. Spoon mixture into a lightly greased 2-quart or 11-by-7-inch baking dish. Bake at 350 degrees for 20 minutes or until dip is golden and bubbly. Can be garnished with parsley. Serve dip with crackers or crunchy vegetables.

## **REBECCA'S RED DEVIL**

### **SPICY PIMENTO CHEESE**

1 cup Duke's Mayonnaise

8 ounces grated sharp cheese

8 ounces grated Mexican four-cheese blend

1 8-ounce loaf processed cheese (such as Velveeta), sliced thinly

1 teaspoon Sauer's cayenne pepper

3 1/4 ounces chopped pimentos, with juice (do not drain)

In a large bowl, mix all ingredients with a spoon or spatula. Cover and refrigerate. The flavors come together better if you mix it together several hours ahead of serving. Serve with crackers and spread on bread.

### **PIMENTO CHEESE CASSEROLE**

1 8-ounce box macaroni

1 small (4-ounce) jar chopped pimentos

1 can cream of mushroom soup

12 ounces of grated sharp Cheddar

1/2 cup Duke's Mayonnaise

1 small onion (finely chopped)

Cook macaroni according to directions on box. Preheat oven to 350 degrees.

Combine all other ingredients in a bowl, then the cooked macaroni. Pour into a buttered 13-by-9-inch casserole dish and bake for 35 minutes. Serves 3 to 4.

Note: Before baking, you may top this casserole with 20 crushed Ritz crackers mixed with 1/3 stick of melted butter.

### **SOUTHERN PIMENTO CHEESE**

1 2-ounce jar pimentos, drained

8 ounces extra Sharp Cheddar, shredded

1 teaspoon sugar

1/4 cup Duke's Mayonnaise

1/4 cup finely chopped onions

1 teaspoon Worcestershire sauce

Add pimentos to cheese and mix. Add sugar and mayonnaise to mixture. Last, add the onions and Worcestershire sauce. Whisk at high speed in a bowl with a mixer. Scrape sides of bowl to ensure well-blended texture. Chill 2 hours and spread on toasted bread or crackers.