



TASTING TABLE

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Pimento Cheese

Recipe adapted from Julie Taras Wallach

- 8 ounces extra-sharp cheddar cheese, grated and at room temperature
- 5 ounces cream cheese, at room temperature
- 5 ounces plus 1 tablespoon diced pimento
- 1 teaspoon fresh lemon juice
- 1 teaspoon dry mustard
- ¼ teaspoon cayenne pepper
- ½ teaspoon Worcestershire sauce
- 1 tablespoon pepper-pickling liquid or pickle juice
- 3 ounces marinated artichoke hearts, drained and finely diced
- 2 tablespoons finely chopped parsley
- 2 tablespoons chopped chives
- Salt and white pepper

In a food processor, blend the cheddar cheese and cream cheese together until smooth. With the machine running, gradually add the 1 tablespoon of pimento, lemon juice, mustard, cayenne, Worcestershire and pickling liquid. Pulse in the artichoke hearts (the mixture should be slightly chunky). Transfer the mixture to a medium bowl and fold in the remaining pimento and herbs. Season with salt and pepper to taste.

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