



TASTING TABLE

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Grilled Pimento Cheese Sandwiches

Recipe adapted from Hugh Acheson, Empire State South, Atlanta

Makes 4 sandwiches

For the soup:

- 8 ounces sharp white cheddar cheese, coarsely grated (about 2 loosely packed cups)
- 1 red bell pepper—roasted, peeled, seeded (or jarred) and finely diced
- ¼ cup mayonnaise (preferably homemade or Duke's brand)
- ¾ teaspoon smoked sweet Spanish paprika
- ½ teaspoon Dijon mustard
- ¼ teaspoon kosher salt
- Pinch of cayenne pepper
- 8 slices soft white bread
- 4 tablespoons (½ stick) unsalted butter, divided
- 4 pickled okra spears, for garnish (optional)

1. In a large bowl, mix the cheddar with the roasted red pepper, mayonnaise, paprika, mustard, salt and cayenne until well combined.
2. Spread about ¼ cup of the cheese mixture onto 1 slice of the bread. Press a second slice of the bread on top of the cheese. Repeat with the remaining bread to make 4 sandwiches. Reserve any remaining pimento cheese for another use.
3. Lightly butter the outside of the sandwiches with 2 tablespoons of the butter. In a medium skillet, melt the remaining 2 tablespoons of butter over medium-high heat. Working in batches, cook the sandwiches until the bread is crisp and golden, about 4 minutes per side.
4. Remove the sandwiches from the skillet and let cool slightly. Trim the crusts from the sandwiches, if desired,

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and place on plates accompanied by the pickled okra, if using. Serve immediately.

