

## Pimento Cheese

From *Cathy's Kitchen*

- 1 (8-ounce) package cream cheese, room temperature
- 8 oz. package of grated sharp cheddar
- 8 oz. package of grated Pepper Jack or Monterey Jack
- 4 ¾ cup mayonnaise
- 2 (4-ounce) diced pimentos
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon garlic powder

Using an electric mixer, beat cream cheese until smooth and fluffy. Add all of the remaining ingredients and beat until well blended. It can be used as a dip for crudité or as a sandwich filling.

Mix ingredients together and store in an airtight container for up to 6 months.

Enjoy! 😊

