

# White Cheddar-Chive Pimiento Cheese

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Southern Living Magazine - July 2013

## Yield: 2 cups

1 block (12 ounce) aged sharp white Cheddar cheese  
1/3 cup + 2 tablespoons mayonnaise  
1 jar (4 ounce) pimiento, drained, rinsed and diced  
1/3 fresh chives, thinly sliced  
1 tablespoon Dijon mustard  
1/2 teaspoon Worcestershire sauce  
1/4 teaspoon ground red pepper  
1/4 teaspoon freshly ground black pepper

## Preparation Time: 15 minutes

Grate half of the cheese using the large holes of a box grater. Grate the remaining half of the cheese using the small holes of the box grater.

In a bowl, stir together the mayonnaise, pimiento, chives, mustard, Worcestershire, red pepper and black pepper.

Stir in the Cheddar cheese until well blended. Let stand 15 minutes.

Serve immediately, or cover and chill up to three days.

Start to Finish Time: 30 minutes

*Here's the secret to a nice pimiento cheese texture. Grate the cheese by hand, half on the large holes of a box grater and half on the small holes. Choose an aged sharp Cheddar cheese for extra bite. Chopped chives and Dijon mustard add piquant punch in place of grated onions.*

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Per Serving (excluding unknown items): 539 Calories; 62g Fat (97.0% calories from fat); 2g Protein; 3g Carbohydrate; 1g Dietary Fiber; 25mg Cholesterol; 627mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 5 1/2 Fat; 0 Other Carbohydrates.

## Appetizers

### Per Serving Nutritional Analysis

Calories (kcal):	539	Vitamin B6 (mg):	.5mg
% Calories from Fat:	97.0%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	1.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.2%	Riboflavin B2 (mg):	trace
Total Fat (g):	62g	Folacin (mcg):	9mcg
Saturated Fat (g):	9g	Niacin (mg):	trace
Monounsaturated Fat (g):	17g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	30g	Alcohol (kcal):	0
Cholesterol (mg):	25mg	% Refuse:	0 0%

Carbohydrate (g):	3g
Dietary Fiber (g):	1g
Protein (g):	2g
Sodium (mg):	627mg
Potassium (mg):	99mg
Calcium (mg):	33mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	19mg
Vitamin A (i.u.):	674IU
Vitamin A (r.e.):	88 1/2RE

### Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	5 1/2
Other Carbohydrates:	0

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### Nutrition Facts

#### Amount Per Serving

**Calories** 539                      **Calories from Fat:** 523

#### % Daily Values\*

<b>Total Fat</b> 62g	96%
Saturated Fat 9g	43%
<b>Cholesterol</b> 25mg	8%
<b>Sodium</b> 627mg	26%
<b>Total Carbohydrates</b> 3g	1%
Dietary Fiber 1g	2%
<b>Protein</b> 2g	
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<b>Vitamin A</b>	13%
<b>Vitamin C</b>	31%
<b>Calcium</b>	3%
<b>Iron</b>	7%

\* Percent Daily Values are based on a 2000 calorie diet.