
Cheese and Pimiento Spread

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Start to Finish Time: 15 minutes

12 ounces sharp white cheddar cheese
8 ounces reduced-fat cream cheese, softened
2 teaspoons Worcestershire sauce
2 teaspoons white vinegar
1/4 teaspoon white pepper
1/4 teaspoon garlic powder
1/4 teaspoon cayenne pepper
1 jar (4 ounce) diced pimientos, undrained
assorted crackers and vegetables

Shred the cheese. Transfer to a bowl.

Add the cream cheese, Worcestershire sauce, vinegar, pepper, garlic powder and cayenne. Beat on low speed until blended.

Drain the pimientos, reserving two tablespoons of the juice. Stir in the pimientos and reserved juice.

Serve with crackers and vegetables.

Yield: 2 3/4 cups

Appetizers

Per Serving (excluding unknown items): 539 Calories; 40g Fat (67.2% calories from fat); 24g Protein; 19g Carbohydrate; trace Dietary Fiber; 127mg Cholesterol; 1375mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 6 Fat; 2 1/2 Other Carbohydrates.