

Pimento Cheese Spread

Janet McClellan

The Pennsylvania State Grange Cookbook (1992)

Servings: 10

*2 eggs, slightly beaten
2 tablespoons margarine
2 tablespoons sugar
3 tablespoons vinegar
1 jar (2 ounce) chopped
pimentos
1 small onion, chopped
8 ounces cream cheese,
softened
20 slices bread*

In a saucepan, combine the eggs, margarine, sugar and vinegar. Cook over medium heat until thickened, stirring constantly.

Drain the pimentos, reserving the liquid. Add the pimentos, onion and cream cheese to the egg mixture. Mix well. Add several chops of pimento juice, if desired, for color.

Spread between slices of bread.

Per Serving (excluding unknown items): 262 Calories; 13g Fat (44.6% calories from fat); 7g Protein; 29g Carbohydrate; 1g Dietary Fiber; 68mg Cholesterol; 377mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.