

Pimento Cheese (Cooked)

Jewel Coleman

St Timothy's - Hale Schools - Raleigh, NC - 1976

2 pounds Velveeta cheese
1 egg, beaten
2 tablespoons sugar
1 cup mayonnaise
1/4 cup milk
1/4 cup vinegar
1 can pimento

In the top of a double boiler, melt the cheese in milk. Add the beaten egg, vinegar and sugar. Cook for 30 minutes, stirring often.

Add the chopped pimento. Cook for 5 minutes longer. Remove from the heat. Stir in the mayonnaise.

Store in a sealed container.

Per Serving (excluding unknown items): 1794 Calories; 194g Fat (91.1% calories from fat); 11g Protein; 32g Carbohydrate; 0g Dietary Fiber; 297mg Cholesterol; 1351mg Sodium. Exchanges: 1 Lean Meat; 0 Non-Fat Milk; 16 1/2 Fat; 2 Other Carbohydrates.