

# Our State eats

## Grilled Pimento Cheese Sandwich

8 slices sourdough bread  
1 1lb thick cut bacon  
Bunch fresh basil  
Red tomatoes

### Pimento cheese:

$\frac{3}{4}$  lb cheddar cheese  
2 red pimentos (or  $\frac{1}{4}$  cup jarred pimentos)  
 $\frac{1}{2}$ - $\frac{3}{4}$  cup mayonnaise  
1 tbsp paprika  
1 tsp red pepper flakes  
Salt & pepper

Dice the pimentos and toss in olive oil. Roast for 20 minutes or until tender at 425 degrees.

In a food processor combine cheese, mayo, red peppers, and spices. Pulse until combined, adding more mayo as necessary until pimento cheese is smooth.

Cook bacon and set aside. Drain off most of the drippings, leaving some in the pan.

Smear each piece of bread with cheese and layer bacon, sliced tomatoes, and basil on each sandwich. Assemble sandwiches and cook in bacon drippings for 2-3 minutes per side. Serve hot.

---

Subscribe to the Our State Eats newsletter and get recipes weekly.

 [Go to ourstate.com/os-newsletters](https://ourstate.com/os-newsletters)