

Our State eats

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Easy Pimento Cheese

Yield: 2 cups.

- 8 ounces sharp Cheddar cheese, grated**
- ½ cup Duke's mayonnaise**
- 1 (2-ounce) jar pimentos, drained**
- 1 teaspoon Texas Pete hot sauce**
- ¼ teaspoon kosher salt**
- 1 teaspoon brown sugar**

Place grated cheese in a mixing bowl. In a separate bowl, mix together mayonnaise, pimentos, hot sauce, salt, and sugar. Pour over grated cheese and stir with a wooden spoon. Refrigerate until ready to serve. Enjoy on sandwiches, crackers, burgers, or celery sticks.



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