

# Our State eats

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## Grilled Ham & Pimento Cheese Sandwiches

*Yield: 2 sandwiches.*

### For the pimento cheese:

- 8 ounces sharp cheddar cheese, hand-grated**
- 3 tablespoons whipped cream cheese**
- 2 tablespoons chopped pimientos**
- 2 tablespoons mayonnaise**
- Pinch of salt**
- 1 teaspoon hot sauce**

Mix all ingredients together until well combined. Store in refrigerator until ready to use.

### For assembly:

- 1 cup pimento cheese**
- 4 slices sourdough bread**
- 6 ounces Black Forest ham, thinly sliced**
- 2 tablespoons salted butter, softened and divided**

Spread pimento cheese on 2 slices of bread and divide the ham between the two sandwiches. Top ham with the remaining slices of bread.

Spread 1 tablespoon butter on bottom of each sandwich and another tablespoon butter on tops.

While buttering bread, heat skillet on high. Place sandwiches into skillet and reduce heat to medium. When one side is toasted to preference, flip sandwiches over and continue cooking. After toasting on both sides, remove from skillet. Let cool for 1 to 2 minutes and cut in half.



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