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Pimento Cheese Regional Favorite

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By Kathleen Purvis

Being born and raised in the South, I've seen everything from fancy versions of pimento cheese made with white cheddar to cooked ones. Here's a version I saw recently in a little publication put out by the Richmond-based C.F. Sauer Co., makers of that iconic Southern ingredient, Duke's Mayonnaise.

Southern Pimento Cheese

8 ounces extra sharp cheddar, shredded

½ cup mayonnaise

¼ cup onions, finely chopped

1 2-ounce jar minced pimentos, drained

1 teaspoon Worcestershire sauce

1 teaspoon sugar

Stir together cheese, pimentos, sugar and mayonnaise in a large bowl. Add onions and Worcestershire and blend at high speed with an electric mixer.

Chill 2 hours before serving on toasted bread or crackers. -- C. F. Sauer Co.