

Savory Pimento Style Cheese

Ingredients:

1 pound sharp cheddar cheese

1/2 pound Monterey Jack cheese

2 pickle halves from [Frank's Pickled Peppers Kosher Style Dill Pickles](#) plus the garlic cloves in the jar (adjust amount to suit your taste)

4 oz. [Frank's Pickled Peppers Balsamic Roasted Bell Peppers](#)

Optional: for a spicier dip replace some or all roasted peppers with [Frank's Pickled Peppers Chile Pepper Rings](#)

Cut all ingredients into large chunks.

Place all ingredients in a food processor and pulse just long enough to roughly chop. You don't want to puree the ingredients, just make them pliable for the next step.

Put in large bowl and mix with about 3 good tablespoons of mayonnaise. Refrigerate for at least an hour or overnight.

Set out for 20 to 30 minutes before use.

Serve as:

A spread on crackers or celery and top with Frank's Pickled Pepper's Eggplant, Mango, or Cranberry Orange Chutney!

Scoop onto corn or tortilla chips. Add a little Frank's Pickled Peppers Sweet and Spicy Salsa.

Mix into mashed hard boiled egg yolks for deviled eggs

Use as a burger topping and add some crisp bacon

Use to make cheese rolls.

Use to make cheese sandwich bites.

