

Eat Happy Kitchen
Anna Vocino

PIMIENTO CHEESE DIP

(Yields 2 heaping cups of dip)

- 2 cups freshly grated sharp cheddar cheese, loosely chopped
- 4 ounces cream cheese, brought to room temperature
- 3 tablespoons mayonnaise
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4-1/2 teaspoon ground cayenne pepper
- 1/2 cup diced pimientos (or use jarred roasted red peppers)

In a large mixing bowl, combine chopped cheddar, cream cheese, mayonnaise, onion powder, garlic powder, and cayenne pepper until mixed and creamy. Fold in diced pimientos. Refrigerate for 1-2 hours.

Serve chilled in a bowl alongside chopped veggies, pork rinds, Almond Flour Pita Chips, or atop burgers or stuffed into roasted jalapeño poppers.

**Recipe and photo originally published at annavocino.substack.com.*