

Culinary SOS: Southern pimiento cheese appetizer



Dear SOS: I'd love to have the recipe for the pimiento cheese appetizer served at Magnolias in Charleston, S.C. Thanks!

Leslie Kenan

Arcadia

Dear Leslie: Magnolias was happy to share its take on this pimiento cheese, a true Southern classic, which we've adapted below.

Total time: 15 minutes

Servings: This makes about 4½ cups pimiento cheese.

Note: Adapted from Magnolias in Charleston, S.C.

5 large red pimiento peppers, peeled, seeded and chopped, or
2½ cups jarred chopped red pimiento peppers, drained

1 cup finely chopped pimento-stuffed green olives

5 cups shredded sharp Vermont cheddar cheese

¼ cup grated Parmesan cheese

¼ cup mayonnaise

1 tablespoon chopped fresh parsley

½ teaspoon freshly ground black pepper

Dash cayenne pepper, more if desired

Flatbread, for serving

In a food processor, pulse the peppers a few times. Move the peppers to a large bowl and add the olives, cheddar and Parmesan cheeses, mayonnaise, parsley, black and cayenne peppers. Mix until fully incorporated. Season with additional cayenne pepper if desired. Serve with flatbread.

Each tablespoon: 41 calories; 2 grams protein; 0 carbohydrates; 0 fiber; 3 grams fat; 2 grams saturated fat; 9 mg cholesterol; 0 sugar; 91 mg sodium.