

cooking with Paula DEEN

EASY, PRETTY DESSERTS



Gilchrist



Pimento's Café



Villani's B



Pimiento Cheese, Please

SATISFY YOUR CRAVING FOR THE PÂTE OF THE SOUTH WITH THESE DELICIOUS OPTIONS.

PRETTY PERFECT CHEESE
Loxley, AL,
and grocery stores
across the US

Maggie Heyworth started Pretty Perfect Cheese after several years of research and development due to an unfortunate encounter with subpar pimiento cheese. She felt that "life is too short for bad pimiento cheese." Shredded white Cheddar that has been aged for at least one year is her key ingredient in flavors including Aged Cheddar with Jalapeño and Pimiento, Aged Cheddar with Sundried Tomato and Lemon Zest, and Aged Cheddar with Pancetta & Horseradish. prettyperfectcheese.com

VILLANI'S BAKERY
Concord, NC

Paul and Amanda Villani opened Villani's Bakery with a clear mission to serve outstanding baked goods. Each day, the team makes cupcakes, pastries, cookies, cheesecake, bread, and much more from scratch with quality ingredients. It's also home to the original Pimiento Cheese Croissant. This culinary creation is a marriage of the conventional French pastry and a Southern favorite. Handmade laminated dough and pimiento cheese that is incorporated during the rolling process results in a cheesy, buttery, and flaky treat. 11 Union St. Suite 103. villanisbakery.com

FRANK
Austin, TX

Frank is an Austin, Texas, eatery with an affinity for great food, strong coffee, cold drinks, and funky ambience. In addition to its widely loved artisan sausage, Frank has a healthy following for its Biscuit and Gravy Burger with pimiento cheese. The massive dish includes a split Cheddar biscuit piled with a beef and pork sausage patty, country gravy, fried green tomato, and pimiento cheese. This big burger is also served with powdered sugar waffle fries and a side of Cholula syrup. 407 Colorado St. hotdogscoldbeer.com

BACK IN THE DAY
Savannah, GA

Back in the Day is owned and operated by Cheryl and Paula Deen, who are good friends with Paula Deen. The bakery and cafe offers a mad lunch menu. The shop creates items from scratch. The most popular item is the Pimento and the Pig sandwich, made with their pimiento cheese, applewood smoked bacon, and ciabatta bread. 2403 Bull Street. backinthedaybakery.com

MAGNOLIA'S
Charleston, SC

Magnolia's opened its doors in 1990 and is a part of a new generation of Lowcountry cooking in Charleston. For more than 25 years, this fine-dining restaurant has fused Southern fare, culinary trends, and stylish plate presentations. Pimiento cheese enthusiasts can enjoy their Grilled Filet of Beef topped with melted pimiento cheese and served with an herb potato cake, grilled plum tomatoes, asparagus, and Madeira demi-glace. 185 East Bay Street. magnoliascharleston.com



ISABELLI
MEDIA RELATIONS