

# Simple Pimento Cheese

Prep Time: 10 minutes

Yield: About 2 Cups

## Ingredients

- 5 oz Sharp Cheddar Cheese, shredded
- 4 oz Monterey Jack Cheese, shredded
- 2 Tbsp Red Pimentos
- 3 Tbsp Plain Greek Yogurt
- 5 Tbsp Sour Cream
- Freshly Ground Sea Salt
- Freshly Ground Black Pepper

## Directions

1. In a large bowl combine Cheeses, Pimentos, Greek Yogurt and Sour Cream. Add Salt and Pepper to taste, continue to add a little at a time until you meet your desired flavor. I like mine with a lot of Pepper.
2. Serve with Celery Sticks, Multigrain Crackers or Bread (Note: Pimento Cheese makes a fantastic Grilled Cheese). Keep refrigerated between servings. Enjoy!

<http://www.urbansacredgarden.com/simple-pimento-cheese/>