



HOMEMADE PIMENTO CHEESE WITH RUSTLIN' ROB'S CAYENNO HOT SAUCE AND CANDIED JALAPENOS

PREP TIME: 10M

TOTAL TIME: 10M

YIELD: ABOUT 2.5 CUPS

HEAT LEVEL: MEDIUM

Adapted from Big Bear's Wife

INGREDIENTS

- 2 cups shredded cheddar cheese
- 8 ounces cream cheese, softened
- 1/2 cup mayonnaise
- 1/2 teaspoon garlic powder
- 1 tsp. [Rustlin' Rob's Cayenne Hot Sauce](#)
- 1/2 teaspoon onion powder
- 4 ounces diced pimentos, with liquid
- 1/4 cup [Rustlin' Rob's Candied Jalapenos](#), chopped

INSTRUCTIONS

- With an electric mixer, mix the cheddar cheese and cream cheese together. Mix for 2-3 minutes.
- Add in the mayo and mix.
- Add in the garlic powder, hot sauce, onion powder. Stir everything together.
- Mix in the pimentos and candied jalapenos.
- Refrigerate for at least 10-15 minutes before serving.