

Smoked Gouda Pimento Cheese

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[Prep: 25min / Cook: 5min / TOTAL: 30min]

[6 servings]

- 4oz of Smoked Gouda, shredded
- 1 6oz container plain greek yogurt
- 3 tablespoons mayo
- 1 4oz container pimento peppers, strained
- 1 bunch scallions, washed and finely chopped
- 2 jalapenos, washed and finely chopped
- Few springs fresh parsley, washed and finely chopped
- Few sprigs dill or fennel fronds, washed and finely chopped
- Sliced sourdough or bread of your choice

Homemade Mayo

[~3/4 cup]

- 1 cup vegetable oil, canola oil, or oil of your choice
- 1 egg yolk
- 2 tablespoons lemon juice
- 1 tablespoon white wine vinegar, tarragon vinegar, or light vinegar of your choice
- 1 tablespoon Dijon mustard
- salt and pepper to taste

The hardest part of this recipe is making your homemade mayo - which of course is totally optional. While I'd like to say that I whipped it all up by hand, I recently got a mini food processor and really wanted to try

it out. So first I added all of the ingredients for the mayo - except the oil - together in the mini food processor and pulsed it a few times. Then I slowly added the oil bit by bit until the ingredients started to come together, thicken, and become mayo. It really is that easy, and it tastes delicious. You should experiment with herbs and spices to make "fancy" mayo, a good way impress any dinner guest.

To make the pimento cheese spread start by shredding the smoked gouda, you can do this by hand or in a larger food processor that has a part for shredding cheese. In a medium sized mixing bowl, combine the cheese, yogurt, mayo, and pimento peppers. Finely chop up the rest of the herbs and veggies, incorporate and mix well. There you have it! Pimento Cheese.

This type of cheese spread can be served many different ways, with crackers or veggie sticks, but I think the best way is the grilled cheese way. Basically just pile as much pimento cheese onto a slice of bread as you can handle, top it off with another slice and "grill" on a well-oiled cast iron skillet over med heat. Flip after one side is browned and toasted, about 3 minutes and cover, waiting about 1 more minute.