Pimento Cheese

Ingredients:

- 1 Cup Low Fat Mayonnaise
- 4 Ounces Cream Cheese, Softened
- 8 Ounces shredded Sharp Cheddar
- 8 Ounces Extra Sharp Cheddar Cheese
- 1 Tbsp. Worcestershire Sauce
- 1 Teaspoon Chopped Garlic
- 4 Ounce Jar Pimentos (Drained)
- 1 Tsp. Pink Himalayan Salt
- 1/2 Tsp Black Pepper

Directions

- 1. In a medium bowl. mix mayo and cream cheese until smooth (either by hand or in a mixer)
- 2. Add cheeses, and remaining ingredients.
- 3. Stir until well combined.
- 4. Serve.

Watch full recipe video on YouTube at Sincerely Legenia

Nutritional Facts: Calories, 220g Total Fat, 20g Total Carbohydrates, 3g Dietary Fiber, 1g Sugar, 1g Protein, 8g