

Pimento Cheese Recipe Like Magnolia Restaurant in Charleston



By -Mary- on August 04, 2010



Prep Time: 1 hrs **Total Time:** 1 hrs 25 mins **Servings:** 6

About This Recipe

"Saw this made on food network, had to go online and think I found a pretty exact recipe;. Putting it here for safekeeping. Looks really yummy."

Ingredients

- 5 large roasted red peppers, finely chopped
- 1 cup stuffed green olives, finely chopped
- 1 1/4 lbs cheddar cheese, grated (vermont sharp white cheddar)
- 1/4 cup parmesan cheese, freshly grated
- 1/4 cup mayonnaise
- 1 tablespoon chopped fresh parsley
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon cayenne pepper (to taste)

Directions

1. Preheat oven to 500 degrees.
2. Wash, drain and dry the peppers. Rub the peppers with olive oil by hand, just to coat them lightly. Place the peppers on a baking pan and roast on the top shelf of the 500 degree oven for about 25 minutes, turning once or twice. The skin should be well blistered and will be blackened in some places.
3. Remove the peppers from the oven. Place them in a small bowl and cover it tightly with plastic wrap. Let the peppers cool for 10 to 15 minutes. The skin will become loose and easy to peel the skin off of the peppers.
4. Remove the stems, cores and seeds. Do not rinse. At this point you may use the peppers in any manner that you would use pimientos.
5. Note: Thin peppers will have a shorter roasting time. Its pferrable to use fresh peppers that look very healthy and have good thick flesh.
6. Chop the roasted red peppers fine.
7. Combine all of the ingredients in a glass, crockery or stainless steel mixing bowl and mix well.
8. Season to taste with cayenne pepper.
9. Refrigerate until ready to serve.

Directions (cont.)

10. Note: If you prefer a spicy version, add 1 Tablespoon sauteed minced jalapeno pepper and a few dashes of hot sauce.

Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (109 g)		Total Fat 35.8g	55%
Servings Per Recipe: 6		Saturated Fat 21.1g	105%
Amount Per Serving	% Daily Value	Cholesterol 105.4mg	35%
Calories 438.6		Sugars 1.1 g	
Calories from Fat 322	73%	Sodium 720.6mg	30%
		Total Carbohydrate 4.0g	1%
		Dietary Fiber 0.1g	0%
		Sugars 1.1 g	4%
		Protein 25.3g	50%