

Comfort Measure Pimento Cheese

Chipotle Pimento Cheese

Adapted from *The Homesick Texan* by Lisa Fain

Makes 2 cups

Ingredients:

- 1 cup freshly grated Cheddar cheese (4oz.)
- 1 cup freshly grated Monterey Jack cheese (4 oz.)
- 1 teaspoon grated yellow onion
- 2 garlic cloves, minced
- 1/2 cup mayonnaise
- 1/4 cup jarred sweet pimentos, diced
- 1 canned chipotle chile in adobo, diced and some additional adobe sauce
- 1/2 cup chopped cilantro
- 1/2 teaspoon ground cumin
- 1 teaspoon lime juice
- salt and black pepper, to taste

Directions:

In a large bowl, mix together the cheddar cheese and the Monterey Jack cheese, onion, garlic, mayonnaise, pimentos, chipotle, cilantro, cumin, and lime juice. Taste and add salt and black pepper as needed.

Chill for one hour before serving. Serve open-face on your favorite crusty bread such as sour dough. Theoretically, this will last a week in the refrigerator, but I've never known it to last more than one meal.

Administered for acute cravings. Repeat as necessary—no max dose established.

Submitted by: Lisa Odena