

PIMENTO CHEESE BITES

YIELDS 15 BITES

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Contributed by Katie Hubler

Prepare Three Cheese Pimento Cheese.

Lay shells on baking sheet lined with parchment paper.

Fill each shell with Pimento Cheese, approx 1 tbsp or less.

Bake at 350° for 8 min, until edges of phyllo shells are lightly browned.

Remove from oven, let cool slightly.

Top with Mint Jelly, ¼ tsp or less.

INGREDIENTS

1 box Athens Phyllo Shells
½ pint or less Three Cheese
Pimento Cheese, recipe
below
2 – 3 tbsp Mint Jelly

THREE CHEESE PIMENTO CHEESE

SERVES 10-12

Inspired by *Southern Living*

Combine all ingredients. Season with hot sauce to taste.

Delish on BLT's or burgers, grilled pimento cheese, grilled bacon and pimento cheese, pimento cheese melted on crostini.

DEEDEE'S NOTES:

- You may use store bought pimento cheese, but why would you!
- Avoid using pre-packaged grated cheese as it comes with additives to keep it from clumping. To make grating easier and safer, use a box grater with cut resistant gloves. See Sources & Resources. You can also use a food processor which will make the cheese grating even more ... *effortless!*

INGREDIENTS

8 oz sharp white cheddar
cheese, grated*
4 oz Gouda cheese, grated*
4 oz goat cheese, crumbled
½-1 cup mayonnaise
1 4-oz jar diced pimento,
drained
½-1 tbsp hot sauce
1 tsp McCormick Seasoned
Salt
½ tsp pepper
½ tsp pepper
3 tbsp fresh chopped chives

* See TIPS & QUIPS

