

Derby Day Favorites

Relive the Derby Day fun with these two Derby Day recipes.

Solveig's Pimento Cheese

Ingredients

- 8 ounces FRESHLY GRATED extra-sharp cheddar cheese (can use a combo of smoked Swiss, Monterey Jack, and sharpest cheddar you can find)
- ¼ C softened cream cheese (2 ounces), room temperature
- Scant 1/2 C jarred pimento or other roasted red peppers (from a 7-ounce jar), finely diced
- 3 T Duke's, Hellmann's or other high-quality store-bought mayonnaise
- 1 t Dijon mustard (or more to taste)
- ¼ - ½ t granulated garlic
- ½ t dried red chili flakes
- Salt and freshly ground black pepper to taste

Directions

1. Place the cream cheese in a bowl of a stand mixer with the paddle attachment.
2. Beat the cream cheese until smooth.
3. Add all ingredients and beat until combined. (You can make this in advance so the flavors meld well. Pimento cheese keeps in the refrigerator for 1 week.)
4. Serve with celery, small hallowed out mini peppers, crackers, or make grilled cheese.

Greystone