

Pimento Cheese

with Twice-Baked Crackers



INGREDIENTS (CHEESE)

8 oz. Aged cheddar
cheese, aged &
shredded

¼ cup Mascarpone
cheese

¼ cup Mayonnaise

4 oz. Jar of diced
pimento peppers,
drained

½ tsp. Morton
fine sea salt

1 tsp. Smoked paprika

INGREDIENTS (CRACKERS)

1 Sleeve saltine crackers—
unsalted preferred

1 Tbsp. Morton coarse
sea salt

¼ cup Butter

PIMENTO CHEESE DIRECTIONS

- 1) Place all ingredients into a mixing bowl.
- 2) Mix pimento cheese until smooth and enjoy!

TWICE-BAKED CRACKERS

- 1) Heat oven to 350° F.
- 2) As the oven is preheating, melt butter in small saucepan over medium heat.
- 3) Working in batches, dip crackers in butter and lay on a single layer on sheet tray.
- 4) Sprinkle the tops with Morton coarse sea salt.
- 5) Place in the oven and bake for 6 minutes.
- 6) Serve immediately or wrap and keep for up to 3 days.

CHEF'S RATIONALE

Morton fine sea salt is perfect for precision and control, allowing you to accurately salt the pimento cheese.

Using unsalted crackers and Morton coarse sea salt as topping, allows you to control the salt level. We like the clean taste of the sea salt.