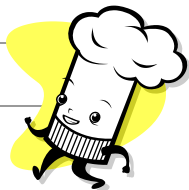

Pimiento Cheese

By Christen Sparks, Magnolia's Restaurant, Charleston, SC



Ingredients:

5 large	Roasted red peppers, or
2 ½ cups	Diced medium red pimientos
1 cup	Stuffed green olives, finely chopped
1 ¼ lbs	Good quality New York or Vermont sharp white cheddar, grated
¼ cup	Freshly grated parmesan cheese
¼ cup	Mayonnaise
1 Tbs	Parsley
½ tsp	Freshly ground black pepper
Dash	Cayenne pepper

Directions:

Preheat oven to 500F. Roast peppers for about 25 minutes until blackened and blistered in some places. Let peppers cool in bowl with plastic wrap for 10-15 minutes. Peel off skin and chop.

Mix together all ingredients in bowl. Serve.