



MVP (Most Valuable Pimento)

Ingredients :

- 1 pound sharp cheddar cheese (yellow is traditional, but white is fine)
- 8 ounces cream cheese, at room temperature
- 1 cup Duke's mayonnaise
- 1 cup jarred diced pimentos, drained
- 3 tablespoons **Postseasoning**
- 1 teaspoon Colman's mustard powder
- 1 teaspoon onion powder
- 3 ounces pork skins
- 1 medium bag of celery stalks, for serving

Instructions:

Using a box grater, shred the cheddar on the medium shredding holes into a medium bowl. In a large bowl, mix together the cream cheese and mayonnaise. Add the pimentos, **Postseasoning**, mustard powder, and onion powder, mixing until blended. Fold in the grated cheddar, making sure it is evenly incorporated. Transfer to a serving bowl and serve as a dip with pork skins or celery stalks. Pimento cheese can be refrigerated in an airtight container for up to 1 week. SERVES 8 TO 10 AS AN APPETIZER.

RODNEY'S PRO TIP: Don't use pre-shredded cheese. It's coated with cornstarch to prevent it from clumping. Only freshly grated cheese will give you the creamy result you're looking for.

