

Pimento Cheese For The Masters, Please

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If you didn't score tickets to the Masters, authenticate your at-home viewing experience by snacking on Pimento Cheese Sandwiches (cue mouthwatering).



Pimento Cheese Sandwiches have long been a favorite among visitors to Augusta National and particularly galleries of the Masters Tournament. Just as watching the Superbowl would be nothing without chips, dip and beer, likewise, viewing TV coverage of the Masters requires a special (and most certainly necessary) menu. While Augusta National officials are tight lipped about what makes their pimento cheese sandwiches so darn delectable, that shouldn't stop at-home viewers from fully enjoying the Master's experience.

I first got turned on to pimento cheese sandwiches during a golf trip to Scotland. A member of my foursome and I shared a sandwich at the turn—after the round, I had to have more. After much research (i.e. surfing the Web, scouring recipe after recipe, chopping, stirring, eating and then eating some more), I reached some conclusive evidence in the search for an authentic pimento cheese sandwich.

This recipe is courtesy of the chef of all chefs when it comes to Southern cooking, a Mrs. Paula Deen—maybe you've heard of her? As a resident of Savannah, Georgia and guru of all things battered, fried, creamed and the like, Dean's recipe is easy to follow and can easily be whipped up during say, a commercial break from Master's coverage. The recipe is courtesy of Food Network's Web site:

Pimento Cheese Sandwich

Ingredients

* 1 (3-ounce) package cream cheese, room temperature * 1 cup grated sharp cheddar * 1 cup grated Monterey Jack * 1/2 cup mayonnaise * 1/2 teaspoon House Seasoning, recipe follows * 2 to 3 tablespoons pimentos, smashed * 1 teaspoon grated onion * Cracked black pepper

Directions

Using an electric mixer, beat cream cheese until smooth and fluffy. Add all of the remaining ingredients and beat until well blended. It can be used as a dip for crudite or as a sandwich filling.

House Seasoning: 1 cup salt 1/4 cup black pepper 1/4 cup garlic powder Mix ingredients together and store in an airtight container for up to 6 months.

To Learn More

Follow the link to Paula's Recipe on the Food Network Web site.

[Paula Deen's Pimento Cheese Sandwich Recipe](#)