



Pimento Cheese Dip

Yields: 8-10 servings

Total time: 20 minutes (25 minutes resting)

Now, when it comes to a day on the course, maybe nothing reminds us of quality golf as the mighty Masters Golf Tournament. Augusta is an iconic course, and it also has some iconic foods. Their classic handheld - the legendary pimento cheese sandwich, served at their concession stands faithfully every year. We love a good sandwich, but we've got a spin on pimento cheese with a dip that makes every scorecard a little more palatable - we use some toasted pecans to give the dip a little crunch, and throw in some incredible peppers... We've got tasty, sweet pimento peppers, some peppadews, and a few different cheeses that blend perfectly together to create a dip that you'll never, ever forget (and you'll remember more fondly than that easy birdie putt you missed). We serve 'em with crostini's but you can use crackers, celery or whatever club you have in your bag.

Ingredients

- 8 oz of cream cheese, left out at room temperature
- $\frac{2}{3}$ C shredded extra sharp orange cheddar cheese
- $\frac{2}{3}$ C shredded mild white cheddar cheese
- $\frac{2}{3}$ C shredded smoked asiago cheese
- 1 jar of diced pimentos, drained
- $\frac{1}{2}$ C of mayo
- 4 oz of diced peppadew peppers
- $\frac{1}{4}$ tsp garlic powder
- $\frac{1}{4}$ tsp cayenne pepper
- $\frac{1}{4}$ tsp onion powder
- 2 Tbsp roasted pecans, broken pieces
- Salt and pepper to your liking, ya'll
- Crostini's (ingredients and directions below)

Ingredients for the Crostini's

- 1 French baguette, sliced thin (1/4-1/2 inch)
- 1/4 cup of extra virgin olive oil
- 2 cloves of minced garlic
- 1/4 cup of chopped parsley
- 2 Tbsp of Italian seasoning

Directions for the Crostini's

- Mix all ingredients except the bread in a mixing bowl
- Preheat your oven to 375 degrees
- Baste each side of the slices of bread with the basting mixture
- Bake for 7 minutes and flip, checking for doneness, they should be golden brown and crispy



Directions Overall

- Combine all ingredients (except crostini's) in a bowl
- Slide a crostini or cracker in and get to work