**Tea’s Pimento Cheese**

**“Always a mason jar in the refrigerator to slather on crackers.” Becca Gordon, *No Names to Be Given***

1-pound sharp cheddar cheese, grated coarsely

8-ounces cream cheese, room temperature

1 cup Hellmann’s mayonnaise

¼ cup finely chopped red onion

Substitute 1 cup coarsely-chopped and drained roasted red bell peppers for pimentos for greater flavor.

1/4 teaspoon garlic powder

1/4 teaspoon Lawry’s Seasoned salt

Mix ingredients together with a wooden spoon in a medium bowl. Great for sandwiches topped with fresh home-grown tomatoes or as an appetizer with toasted French bread slices or saltine crackers. Garnish top of pimento cheese with chopped green onion tops, if serving from dish.

\*\*May add finely chopped fresh jalapenos for a little kick or 1-pound of bacon, cooked and crumbled into small pieces. Yummy southern staple.