

Pimento Cheese Log

Courtesy of Carole's Creations

Prep Time: 15 minutes

Standing time: 3 hours or overnight

Makes: Three 6" longs

CChints: This was my mother's favorite cheese log. We had it at every holiday. The 2 cheese will blend together better if the cream cheese is softened. Let it sit out on your counter for 1 hour or so until it is soft. You can find jars of different flavored cheese in most markets where they have the other non-refrigerated cheeses. This is the perfect "make it a day ahead" appetizer because you need time for the cheeses and flavors to come together and firm up. It's simple and a real crowd pleaser.



2- 8 ounce reduced-fat cream cheese, softened
1 and a half 5 ounce jars of Pimento Cheese Spread, not refrigerated
1/2 teaspoon garlic salt
1-1/4 cup pecans, minced
1 teaspoon chili powder, divided
1 teaspoon smoked paprika, divided
Serve with party crackers or tortilla chips

Put the cream cheese, pimento cheese and garlic salt in a medium mixing bowl. Use a wooden spoon to blend these together until the mixture is all the same pinkish color.

Tear 3 pieces of foil 12 inches long. Form one log at a time by sprinkling one third of the nuts and 1/3 teaspoon each of the chili powder and paprika over one piece of foil in an area about 6 by 6 inches. Take one third of the cheese mixture and drop it in a line at one end of the pecans. Pick up that end of the foil and roll the log away from you to the other edge of the pecans. Roll it back and forth so the nuts stick to all the sides. Move the nuts around to evenly coat it. Roll up the foil and tighten the ends. Put in the refrigerator. Do this again to form the other cheese log.

Refrigerate at least 3 hours or overnight. Depending on the number of people at your event, you can serve one or both of the logs. One will keep wrapped in the refrigerator for up to a week.

To serve, gently take each log out of the foil and place them on serving platters and surround by crackers and chips.

Caroleicious!