

# GRANDMA'S PIMENTO CHEESE

Presented by Annette Boyd, Virginia Wine  
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**OCTOBER IS VIRGINIA WINE MONTH**

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# GRANDMA'S PIMENTO CHEESE

## INGREDIENTS

- 2 cups grated sharp cheddar
- 2/3 cup Duke's Mayonnaise
- 4-oz. jar of pimentos, drained
- 1/2 tsp black pepper
- 1/8 tsp cayenne pepper
- A splash of Worcestershire Sauce

## DIRECTIONS

Mix everything together until creamy. Season to taste.

Suggested accompaniments: crackers, freshly baked bread, crunchy vegetables, biscuits, or on top of your favorite burger.

## VIRGINIA WINE PAIRING

Rosé

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Annette Ringwood Boyd is the director for the Virginia Wine Board Marketing Office. In this capacity, she manages the board's marketing efforts of the Virginia Wine Industry including the strategic oversight of the overall marketing of the Virginia Wine Industry.



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