



Pimento Cheese Dip

Ingredients

- 1 red pepper, roasted, peeled, seeded and roughly chopped
- 8 ounces of cheddar cheese
- 2 tablespoons [Fustini's Iron Fish Honey Vinegar](#)
- 2 tablespoons [Fustini's Aji Verde Crush olive oil](#)
- 1 cup mayonnaise
- 1 tablespoon [Horseradish Mustard](#)
- 1 red pepper, seeded, all pith removed and finely diced
- 1 shallot, minced
- 1 jalapeno, minced
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground caraway seeds
- 1/4 teaspoon cumin
- salt and pepper

Directions

Step 1.

Place roasted red pepper, cheese and vinegar in a blender or food processor and pulse to combine, scraping the sides down as needed to make sure all the cheese is well combined with the red pepper. Add the olive oil, mayonnaise and mustard. Process until smooth.

Step 2.

Place the chopped pepper, shallot and jalapeno in a medium bowl and pour the mayonnaise mixture over the top. Fold together. Add the spices and season with salt and pepper. Refrigerate for at least 2 hours before serving with tortilla chips.

To serve hot, warm the dip in a microwave for 30 seconds and stir.