

From Shane Henderson and Heritage Catering
An EggsQuisite Evening Benefiting Youth Home
April 7, 2022



Pimento cheese

¼ cup jalapeno finely diced
8 ounce red bell pepper-roasted, I try not to remove much of the skin
4 ounces red onion
4 ounces pickled okra
¼ cup diced green onions
2 T Frank's hot sauce
2 T Cajun seasoning (recipe for mine I make Grandma's included, or just buy one)
2 T Dijon Mustard
½-1 cup Duke's Mayo
½ teaspoon liquid smoke
21/2 pounds smoked cheddar cheese from Biery-hand shredded, I like to just put it in a robot coupe (food processor) and let it do the hard work, form small cubes. That way it is not all the same size.

Dump all of this stuff into a mixing bowl, stir like crazy, chill then serve with crackers or toast.

Grandma's Seasoning

This is a very basic season, kind of a catch all we use in my kitchens. Notice it is written in parts, not in tablespoons or cups. That way you can use any measurement for the amount you need. In the kitchen generally 1 part is 4 cups, obviously that is more than you likely need, so adjust as you see fit, and you can use.

1 part salt
1 part granulated garlic
1 part smoked paprika
½ part granulated onion
1/3 part dried oregano
1/3 part cayenne pepper
½ part black pepper
Scant dried thyme optional