



## Pimento Cheese Pinwheels

### DIRECTIONS

Grate the cheese into a large bowl using the small side of the grater. The classic pimento cheese spread is chunky. You can make a smooth or creamy spread by whipping it in the food processor. If you decide to make the pimento spread creamy, reduce mayonnaise by 1/2 cup. In a large bowl, combine grated cheese, mayonnaise and sour cream. Using a fork, mix in the pimentos, green onions and jalapeño peppers (if using). Add salt and pepper to taste. If the pimento spread is too thick, add additional mayonnaise - if too thin, add additional cheese. Cover and refrigerate at least 2 hours or overnight for flavors to blend. Bring to room temperature before serving. Store in an airtight container in the refrigerator. Assemble Pimento Cheese Pinwheels and Shrimp Plate

Prepare 4 oz. LW Private Reserve® Pinwheel Wedges® (L3057) according to package directions. Stuff each Pinwheel Wedge with Pimento Cheese Spread and place on heated plate. Repeat step 2 until plate is filled. Optional: serve with butter-poached garlic shrimp.

### YIELD

1+ portion

### INGREDIENTS

- 4 oz. LW Private Reserve® Pinwheel Wedges® (L3057)
- 4 ea. shrimp
- 6 cups (1-1/2 lbs.) extra sharp yellow cheddar cheese
- 2 cups good quality mayonnaise
- 1 cup sour cream
- 1-7 oz. jar pimentos, drained and finely diced
- 1-4 oz. jar pickled jalapeño peppers, finely chopped (optional for a spicy kick)
- 3-4 green onions, sliced (green and white parts)
- Salt and pepper to taste