

FROM THE KITCHEN OF...

BIRDY PRETZELS

PIMENTO CHEESE

INGREDIENTS

1	LB	BLOCK COLBY JACK CHEESE
1	LB	BLOCK MILD CHEDDAR CHEESE
8	OZ	BLOCK MEDIUM CHEDDAR CHEESE
8	OZ	SHARP CHEDDAR CHEESE
8	OZ	CREAM CHEESE, SOFTENED
15	OZ	MIRACLE WHIP
1	MEDIUM	BELL PEPPER
1	MEDIUM	JALAPENO
	TO TASTE	FLAKEY SEA SALT
	TO TASTE	FRESH CRACKED BLACK PEPPER

SERVINGS: 12-16

**TIME TO PREP: 30
MINUTES**

DIRECTIONS

- **BEGIN WITH HAND SHREDDING ALL THE BLOCK CHEESE, A MEDIUM SIZE SHRED IS IDEAL. TAG IN A BUDDY IF NEEDED!**
- **DESEED AND DICE YOUR BELL PEPPER & JALAPENO**
- **BEGIN WITH HALF OF THE SHREDDED CHEESE, ALL THE SOFTENED CREAM CHEESE, AND HALF OF YOUR MIRACLE WHIP AND WITH GLOVED HANDS START BLENDING YOUR MIXTURE TOGETHER.**
- **ONCE MIXTURE IS FULLY COMBINED, ADD IN THE REMAINDER OF THE SHREDDED CHEESE, MIRACLE WHIP, PEPPERS, SALT & BLACK PEPPER.**
- **WHEN MIXTURE IS FULLY COMBINED, TASTE & ADJUST SEASONINGS AS NEEDED.**
- **SERVE UP & ENJOY!**