

Pimento cheese with Mexican fry bread

Recipe by: David Rose



Pimento cheese

Ingredients

8 oz sharp cheddar cheese
8 oz cream cheese (room temperature)
1/2 cup mayonnaise
1/2 teaspoon garlic powder
1/2 teaspoon smoked paprika
1/4 teaspoon onion powder
2 Calabrian chilis minced (seeds and stems removed) *to make spicier leave in seeds
Kosher salt and pepper to taste

Recipe

1.) Add all ingredients into food processor and mix until well incorporated.

Yield: about 3 cups

Mexican Fry bread

Ingredients:

2 cups all purpose flour
1 teaspoon salt
1 1/2 tablespoons
4 tablespoons vegetable shortening
2/3 cup milk
1/4 cup vegetable oil (for frying)

Recipe:

- 1.) In a medium bowl combine flour, salt, baking powder, and shortening.
- 2.) Mix until well incorporated, and milk and mix until fully incorporated.
- 3.) Turn dough on floured surface and knead with hands until smooth about 2 mins.
- 4.) Roll into a ball and wrap in plastic wrap, and allow to rest for 5 mins.
- 5.) Unwrap plastic and divide ball into 6 equal size pieces. Roll into 4" to 6" thin rounds.
- 6.) On medium high heat add oil to pan. Fry rounds 45 to 60 seconds on each side until lightly golden on each side.
- 7.) Remove from pan with slotted spoon on paper towel lined plate. Serve immediately.

Yield: 6 fry breads