

SENIOR RESOURCE GUIDE

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Recipe: Jack Allen's Kitchen's Pimiento Cheese

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Brenlee McKnight

Jack Gilmore, Executive Chef of Jack Allen's Kitchen, gives us the lowdown on how to make their House Made Pimiento Cheese.

Jack Allen's Kitchen's House Made Pimiento Cheese

Courtesy of Jack Gilmore, Executive Chef of Jack Allen's Kitchen

Makes 8-10 mason jars

Ingredients

- ½ lb cream cheese, softened
- ½ lb Monterey Jack cheese, grated
- ½ lb cheddar cheese, grated
- 1 c mayonnaise
- 1 c red bell pepper, roasted, seeded and chopped
- 1 t Worcestershire sauce
- 1 t sherry vinegar
- ½ t kosher salt

Whisk together all ingredients in mixer, and store in refrigerator until ready to use. Serve with chips, on sandwich bread, or however you want.

Recipes

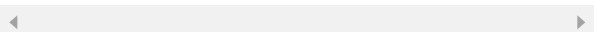
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UPCOMING EVENTS

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November

Charity & Fundraisers Festivals & Fairs

2017 Texas Book Festival Nov 4, 2017 - Nov 5, 2017
Texas State Capitol

Education & Learning

Lunch & Learn Veterans Presentation Nov 8, 2017 11:30 AM - 1:00 PM
The Legacy at Falcon Point Assisted Living & Memory Care

Festivals & Fairs

AustinUP 55+ in ATX Job Fair Nov 9, 2017 10:00 AM - 12:00 PM
Atria at the Arboretum

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