

recipe kraft pimento cream cheese spread

Recipe Kraft Pimento Cream Cheese Spread is a delightful and versatile spread that can elevate any snack or meal. Originating from the Southern United States, pimento cheese has gained popularity across the nation as a staple for parties, picnics, and casual gatherings. This creamy, savory spread combines cream cheese with pimentos, cheddar cheese, and a variety of seasonings, making it perfect for dipping, spreading, or even as a filling for sandwiches. In this article, we will explore the origins of pimento cheese, the ingredients needed for a delicious Kraft pimento cream cheese spread, and how to prepare it step by step.

The Origins of Pimento Cheese

Pimento cheese has a rich history that dates back to the early 20th century. It is believed to have originated in the Southern United States, where pimentos were first cultivated. The spread became popular as a way to use leftover cheese and spices, appealing to both frugal homemakers and adventurous eaters. Over the years, pimento cheese recipes have evolved, incorporating various ingredients and methods, but the core components remain the same: cheese, pimentos, and seasonings.

Today, pimento cheese is often referred to as the "caviar of the South" and is a staple at Southern gatherings, including barbecues, weddings, and church functions. It can be served in many ways, from traditional crackers to vegetable platters, and even as a topping for burgers or hot dogs.

Ingredients for Kraft Pimento Cream Cheese Spread

Creating a delicious Kraft pimento cream cheese spread is simple and requires just a few basic ingredients. Here's what you'll need:

Essential Ingredients

1. Cream Cheese: 8 oz, softened (preferably Kraft)
2. Pimentos: 1/2 cup, diced (drained if using canned)
3. Cheddar Cheese: 1 cup, shredded (sharp yellow or white)
4. Mayonnaise: 1/4 cup
5. Garlic Powder: 1/2 teaspoon
6. Onion Powder: 1/2 teaspoon
7. Hot Sauce: 1-2 teaspoons (optional, for a spicy kick)
8. Salt and Pepper: to taste

Optional Ingredients

- Chopped Green Onions: for added flavor
- Crispy Bacon Bits: for a smoky flavor
- Cayenne Pepper: for an extra layer of heat

- Black Olives: for a twist on flavor

Step-by-Step Preparation

Now that you have your ingredients, let's dive into how to prepare this delicious Kraft pimento cream cheese spread.

Step 1: Prepare the Ingredients

Begin by gathering all your ingredients on a clean workspace. Ensure that the cream cheese is softened to room temperature, as this will make mixing easier. If you're using fresh pimentos, roast them beforehand to enhance their flavor.

Step 2: Mix the Base

In a medium-sized mixing bowl, combine the softened cream cheese and mayonnaise. Use a hand mixer or a spatula to blend them until the mixture is smooth and creamy. This will serve as the base for your spread.

Step 3: Add the Cheeses

Next, add the shredded cheddar cheese to the cream cheese mixture. Stir gently until well incorporated. The cheddar cheese adds a robust flavor and texture that complements the cream cheese perfectly.

Step 4: Incorporate the Pimentos

Carefully fold the diced pimentos into the cheese mixture. Ensure that they are evenly distributed throughout the spread. Pimentos add a sweet and tangy flavor, giving the spread its signature taste.

Step 5: Season to Taste

Now it's time to add the seasonings. Sprinkle in the garlic powder, onion powder, salt, and pepper. If you're opting for hot sauce or any optional ingredients, add them at this stage. Mix everything together until well combined.

Step 6: Chill the Spread

Once the spread is thoroughly mixed, cover the bowl with plastic wrap or transfer it to an airtight container. Refrigerate for at least 1 hour to let the flavors meld together. Chilling the spread also helps it firm up, making it easier to serve.

Serving Suggestions

Kraft pimento cream cheese spread is incredibly versatile and can be enjoyed in various ways. Here are some serving suggestions:

As a Dip

- Serve the spread with an assortment of crackers, pita chips, or tortilla chips. The creamy texture pairs well with crunchy dippers.
- Arrange a veggie platter with fresh vegetables like celery sticks, carrot sticks, bell pepper slices, and cherry tomatoes for a healthier option.

On Sandwiches

- Use the spread as a filling for sandwiches, especially with toasted bread or bagels. It pairs beautifully with turkey, ham, or roast beef.
- Create a pimento cheese grilled cheese sandwich by spreading the mixture between two slices of bread and grilling until golden brown.

As a Topping

- Add a dollop of pimento cheese spread on top of burgers or hot dogs for a flavorful twist. It can elevate simple meals into something special.
- Use it as a topping for baked potatoes or as a filling for deviled eggs to impress your guests at parties.

Storing the Spread

If you have any leftovers, store the pimento cream cheese spread in an airtight container in the refrigerator. It can last for up to a week, making it a great option for meal prep or snacks throughout the week. Just give it a good stir before serving again, as it may thicken in the fridge.

Nutritional Information

While pimento cheese spread is rich and creamy, it's essential to enjoy it in moderation. Here's a general idea of the nutritional information per 2-tablespoon serving:

- Calories: Approximately 90
- Fat: 8g
- Carbohydrates: 2g
- Protein: 3g

Healthier Alternatives

For those looking to lighten up the recipe, consider using reduced-fat cream cheese or Greek yogurt instead of mayonnaise. You can also add more vegetables to increase the nutritional value and fiber content.

Conclusion

Recipe Kraft Pimento Cream Cheese Spread is a quintessential Southern delicacy that has found its place in kitchens across the country. With its creamy texture, savory flavors, and endless versatility, it's a must-try for anyone looking to add a touch of Southern flair to their gatherings. Whether

you're serving it as a dip, a sandwich filling, or a gourmet topping, this pimento cheese spread is sure to impress. So gather your ingredients, follow the steps outlined above, and enjoy the delightful taste of homemade pimento cheese!

Frequently Asked Questions

What are the main ingredients in Kraft pimento cream cheese spread?

The main ingredients include cream cheese, pimentos, garlic powder, onion powder, and various seasonings.

How can I use Kraft pimento cream cheese spread in recipes?

You can use it as a dip for crackers and vegetables, as a spread on sandwiches, or as a filling for stuffed peppers.

Is Kraft pimento cream cheese spread gluten-free?

Yes, Kraft pimento cream cheese spread is generally gluten-free, but it's always best to check the packaging for specific gluten-free labeling.

Can I make a homemade version of pimento cream cheese spread?

Yes, you can blend cream cheese with chopped pimentos, spices, and a touch of mayonnaise or sour cream for a homemade version.

How long can I store opened Kraft pimento cream cheese spread in the fridge?

Once opened, it can be stored in the refrigerator for about 7-10 days, but always check for signs of spoilage before use.

What are some variations of the Kraft pimento cream cheese spread recipe?

You can add ingredients like jalapeños for heat, herbs for freshness, or even bacon bits for added flavor.

Is Kraft pimento cream cheese spread suitable for a

party platter?

Absolutely! It makes a great addition to any party platter as a flavorful dip or spread that pairs well with various snacks.

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