

Savory Pimento Cheese Drop Biscuits

MAKES 10 ÷ 12 BISCUITS

NATIONAL
PIMENTO
CHEESE
20 DAY 16
APRIL 9TH

INGREDIENTS

- 2 c. The Fresh Market All Purpose Flour
- 3 tsp. baking powder
- 2 tsp. sugar
- 1 tsp. salt
- ½ tsp. ground black pepper
- 1 c. The Fresh Market Whole Milk
- ¼ c. Dukes Mayonnaise*
- 1 ½ c. sharp yellow cheddar cheese, shredded
- 2 tbsp. jarred pimentos, drained and chopped
- 2 tbsp. green onions, thinly sliced
- ¼ c. butter, melted

PREPARATION

Preheat the oven to 450 degrees. Mist a baking sheet with nonstick spray. Whisk together flour, baking powder, sugar, salt, and black pepper in a large bowl.

Add milk and mayonnaise until the flour is fully incorporated: stir only until combined. Fold in cheese, pimentos, and green onions. Drop in large mounds (about 2-3 tablespoons each) onto prepared baking sheet, spacing the biscuits at least 2 inches apart.

Bake for 10-12 minutes or until biscuits are golden brown. Brush tops with melted butter. Serve warm, either plain or buttered.

*The Fresh Market prefers Dukes Mayonnaise for this recipe. If using a different brand, omit the 2 tsp. of sugar.

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Pimento Cheese Deviled Eggs

MAKES 24 EGGS

NATIONAL
**PIMENTO
CHEESE**
20 DAY 16
APRIL 9th

INGREDIENTS

- 12 The Fresh Market Large Eggs
- ½ c. The Fresh Market Pimento Cheese
- ¼ c. Dukes Mayonnaise
- ½ tsp. ground black pepper
- Pickled okra, thinly sliced

PREPARATION

Place eggs in a large saucepan and add cool water to cover. Bring just to a boil over high heat. Remove pan from heat, cover, and let stand for 10 minutes.

Meanwhile, fill a large bowl with ice water. Immediately transfer eggs to the ice water to cool for 5 minutes. Peel eggs and cut in half lengthwise.

Spoon yolks into a large bowl and mash with fork tines until smooth. Add pimento cheese, mayonnaise, and pepper to the yolks, and mix well. Arrange the whites on a serving dish. Spoon yolk mixture into the whites. Top with a slice of okra.

Cover and refrigerate until lightly chilled before serving.

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