

# Betty's Mexican Style Cheese Spread Recipe



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In this video, Betty demonstrates how to make her Mexican Style Cheese Spread. Its a superb mixture of sharp Cheddar cheese, sour cream, green onions, pimientos, and green chiles. It is colorful and inviting, and it is bursting with flavor!

## Ingredients:

2 cups shredded sharp Cheddar cheese

½ cup sour cream

¼ cup butter or margarine, softened

2 green onions, sliced

2 oz. jar diced pimiento, drained

2 tablespoons chopped green chiles (I used the full 2 tablespoons, but you may find this too hot.

You may start with 1 tablespoon, and after tasting, add more, if you like.)

restaurant style corn tortilla chips or assorted crackers

In a medium mixing bowl, combine 2 cups shredded sharp Cheddar cheese, ½ cup sour cream, and ¼ cup softened butter or margarine. Beat at medium speed with an electric mixer, until mixture is smooth. Stir in 2 sliced green onions, 2 oz. drained pimientos, and 1 to 2 tablespoons chopped green chiles (depending on your taste). This may be served at room temperature as a dip on corn tortilla chips, or you may cover and refrigerate it, and serve is as a spread on crackers (or corn chips). It is delicious, filling, and *\*very\** easy to make! Youre sure to like it!