

Betty's Jazzed-Up Grilled Pimiento Cheese Sandwiches



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In this video, Betty demonstrates how to make Jazzed-Up Grilled Pimiento Cheese Sandwiches. The filling is sharp Cheddar cheese, blended with mayonnaise, sour cream, pimientos, green onions and a touch of ground red pepper. It is spread on hearty white bread, topped with tomato slices, and then grilled in butter for a gorgeous and delicious sandwich.

Ingredients (for 2 sandwiches; you may have some filling left over):

- 2-oz. jar diced pimiento, drained
- ¼ cup mayonnaise
- ¼ cup sour cream
- green tops of 1 green onion, finely chopped
- 1/8 teaspoon ground red pepper, or less, to taste
- 8-oz. extra sharp white cheddar cheese, shredded
- 4 white or wheat bread slices
- 1 medium tomato, thinly sliced
- 2 tablespoons butter, softened

In a large bowl, stir together 2-oz. diced pimientos, ¼ cup mayonnaise, ¼ cup sour cream, finely chopped tops of 1 green onion, and 1/8 teaspoon (or less) ground red pepper. Stir in 8-oz. shredded extra sharp white cheddar cheese. Spread one side of each of two bread slices with softened butter, and place them, buttered side down, in a large skillet or on a griddle. Spread about 1/3 cup of pimiento cheese mixture on top of each slice of bread. Place 2 thin slices of tomato on top of the pimiento cheese, and cap each sandwich with another slice of bread. Butter the top of the bread with softened butter. Place the skillet over medium heat, and then reduce to low, grilling the sandwiches slowly to allow flavors to mingle and cheese to melt. When brown on the bottom side, turn the two sandwiches over and brown the other side. When both sides are brown, remove from skillet and immediately place on a serving plate. I served mine with Kentucky "Caviar" and Raspberry Tea, both of which you will find in bettyskitchen. I hope you enjoy the sandwiches! --Betty