

**Pimento Cheese:**

8 oz package of cream cheese, softened

2 1/2 cup grated Sharp Cheddar cheese

2 1/2 cup grated Monterey Jack cheese

1 cup mayonnaise

6 tbl chopped pimentos

2 tsp grated onion

1/2 tsp black pepper

1/2 tsp garlic salt

Blend the cream cheese until smooth and fluffy (using a hand mixer or Cuisinart). Add remaining ingredients and hand stir until well blended. Chill in an airtight container until ready to serve.

**Filled Finger Sandwiches:**

To make finger sandwiches, buy Pepperidge Farm white or whole wheat sandwich bread. Before adding filling, lightly spread one side of each slice of bread with softened butter (this prevents sogginess). One-half cup (1/4 lb. stick) of butter will spread a 1 lb. loaf of bread. To assemble each sandwich, spread a thin layer of filling on the buttered side, top with a second slice of bread (buttered side down). Neatly trim off crusts.

Cut diagonally into quarters to make 4 triangles.

–OR–

Cut horizontally and vertically to make 4 small squares.

A 1-lb. loaf of bread yields 36 small sandwiches.

Place assembled sandwiches in single layers, separated by waxed paper, in a foil pan.

Top layer should be covered with waxed paper and several dampened paper towels. Wrap pan tightly in foil or plastic wrap and refrigerate until reception. Best made day of reception, but can be made the night before if tightly wrapped or placed in zip-lock bag.