

GRAB-AND-GO Pimiento Cheese

BY ALEXA BODE

PALMETTO CHEESE

Native to Pawleys Island, South Carolina, Palmetto Cheese comes in three delicious varieties: original, jalapeño, and bacon. Known as “The Pimiento Cheese with Soul,” Palmetto is available in more than 5,000 grocery stores across the Southeast. (\$5.49, palmettocheese.myshopify.com)

BLACKBERRY FARM

Blackberry Farm, located in Walland, Tennessee, is known for their high standard of quality in all areas, and their pimiento cheese is no different. Aged sharp Cheddar cheese gives this spread a bold, smoky flavor. (\$10 for 8 ounces, \$18 for 16 ounces, blackberryfarm.com)

BELLE CHÈVRE

Local to Elkmont, Alabama, Belle Chèvre puts a contemporary twist on the Southern classic. Made with goat cheese instead of the traditional Cheddar, their pimiento cheese is nothing short of amazing. (\$6.99, bellechevre.com)

CALLIE'S BISCUITS

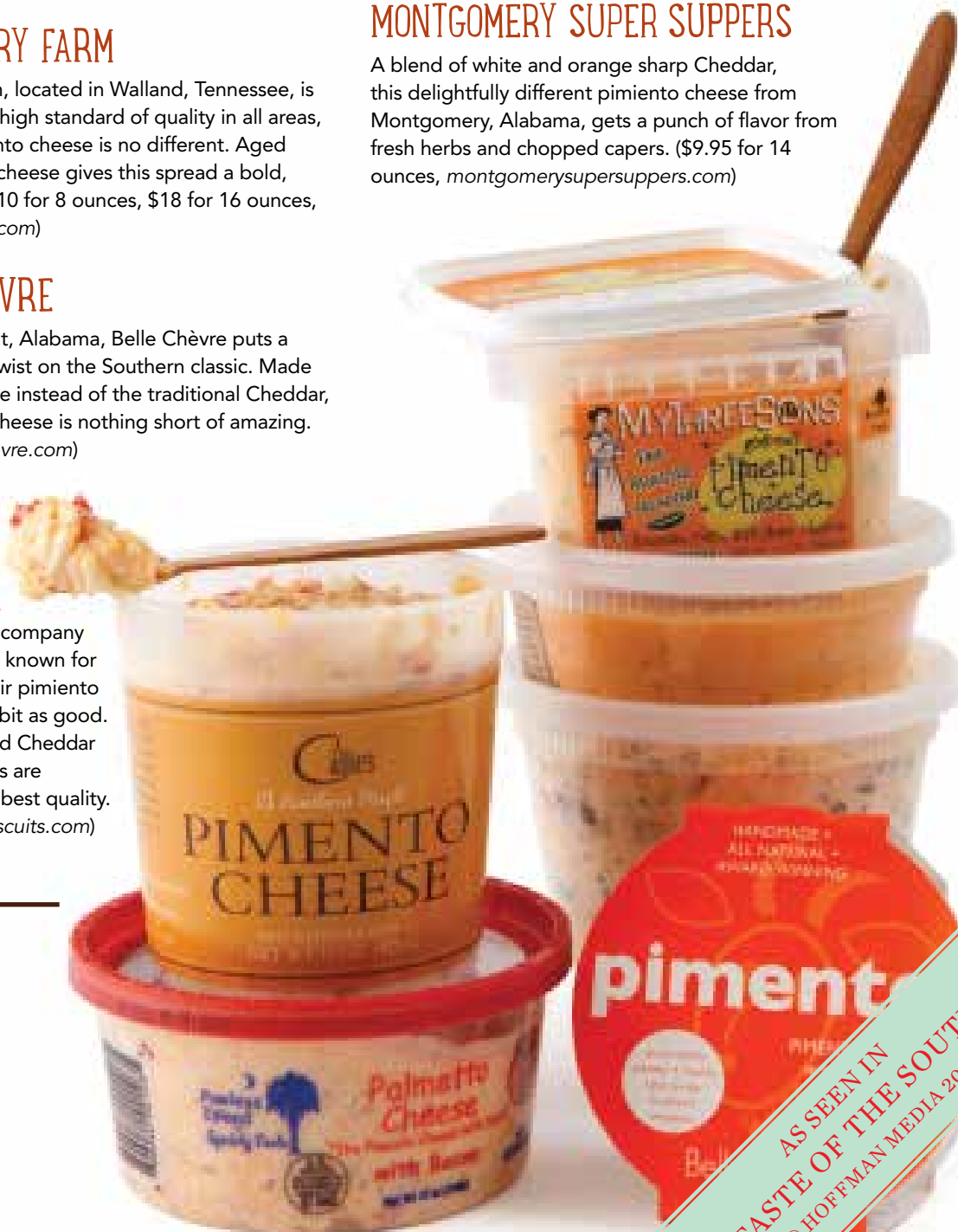
This Charleston, South Carolina, company might be better known for biscuits, but their pimiento cheese is every bit as good. Freshly shredded Cheddar and secret spices are hand-mixed for best quality. (\$9.95, calliesbiscuits.com)

MYTHREESONS

MyThreeSons hails from Greensboro, North Carolina. Emmy's Original, Fire Roasted Jalapeño, and Spicy White Cheddar are handmade in small batches and taste just like (dare we say better than?) your grandmother's pimiento cheese. (About \$7, visit mtsgourmet.com for retailers)

MONTGOMERY SUPER SUPPERS

A blend of white and orange sharp Cheddar, this delightfully different pimiento cheese from Montgomery, Alabama, gets a punch of flavor from fresh herbs and chopped capers. (\$9.95 for 14 ounces, montgomerysupersuppers.com)



AS SEEN IN
TASTE OF THE SOUTH
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