

Our afternoon Guest Reception can provide a much needed time to relax and recall the wonderful sights of the day exploring Charleston! For some of our guests, the Pimento Cheese we offer is an unfamiliar delight, for others it just simply the Best Version of the Southern Dish they have ever enjoyed.



## Pimento Cheese Recipe

Stuffed Queen Olives	2 Heaping Cups
Mayonnaise	3 Cups
Sharp Yellow Cheddar, shredded	3.5 Cups
Parmesan Cheese, shredded	1 Cup
Roasted Red Peppers	1 teaspoon
Garlic, minced	1 teaspoon
Parsley, chopped	¼ Bunch
Granulated Garlic	½ tablespoon
Granulated Onion	½ tablespoon
Paprika	1 tablespoon
Cayenne	¼ teaspoon
Salt	1 tablespoon
Pepper	½ teaspoon
White Pepper	¼ teaspoon
Tabasco	6 shakes
Cream Cheese	20 ounces

Executive Chef: Sara Carter