

## Red Clay Gourmet Hickory Smoked Cheddar Pimiento Cheese

Red Clay Gourmet pimiento cheese is very useful. Put it to use anywhere you would use a sliced or shredded cheese. The value is in this cheese's utility! Melt it, spread it, dip it, mix it or cook with it. The flavor will blend with all kinds of food and add an extra zing right where you want it! Made by hand in small batches. The perfect balance of sharp white cheddar and naturally smoked cheddar for that "hot off the grill" flavor.



### Product Details

<b>Item</b>	030461
<b>Brand</b>	Red Clay Gourmet
<b>Sold By</b>	CS
<b>Pack Qty</b>	8
<b>Pack Size</b>	10 oz
<b>Case GTIN/EAN/UPC</b>	10851145004012
<b>Unit UPC</b>	851145004015
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	63 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	6 LB
<b>Ingredients</b>	Sharp white cheddar cheese (pasteurized milk, cheese cultures, salt, enzymes), mayonnaise (non-GMO expeller-pressed canola oil, cage-free egg yolks, water, distilled vinegar, cane sugar, salt, mustard flour), hickory smoked cheddar cheese (pasteurized cultured milk, salt, enzyme, annatto), canned pimientos (red pimientos, water, salt, citric acid), apple cider vinegar, cultured dextrose (to protect freshness), black pepper, kosher salt.

