



## Spreading Pimento Cheese

Ask nearly any woman from the southern United States about pimento cheese and it's highly likely she'd be able to pull the family recipe out of her purse or recite it verbatim. But cross the Mason-Dixon line and pimento cheese is still a mystery. Martha Davis Kipcak, originally from Tyler, Texas, but now a longtime resident of Milwaukee, Wisconsin, hopes to change that. Her recipe for **Martha's Pimento Cheese**, based on generations of her family's pimento cheese making, is now being made by hand at Clock Shadow Creamery, the Upper Midwest's first urban cheese factory. Martha combines aged Wisconsin cheddar, diced peppers, mayonnaise, and—in her jalapeño version—jalapeño peppers sourced locally from Hmong farmers and youth gardeners in Milwaukee to create this classic cheese spread. Made with less mayonnaise than some pimento cheeses you'll find in the South, Martha's recipe is meant to be "toothsome." She says, "I like to bite into food that is robust and forthright."

### GIVEAWAY

win

## an eight-piece package of cheese lovin' prizes!

In honor of National Grilled Cheese Month this April, we've partnered with **Parrano** cheese and specialty toolmaker **Boska** to create a bundle of cheese booty for this season's Giveaway prizes.

Three lucky winners will get:

- One fleece vest from Parrano cheese
- A two-pound wedge of Parrano cheese
- A copy of *Grilled Cheese, Please!* by Laura Werlin
- Toastabags (to make melts without a mess!)
- Round wooden Boska cheese board
- A metal Boska cheese slicer/shaver
- A special Gouda Grater from Boska
- Boska's six-piece chip and dip tray

Go to [culturecheesemag.com/giveaway](http://culturecheesemag.com/giveaway) to enter your name in our April 30, 2013, drawing. No purchase necessary.

