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# GEORGIA PIMENTO CHEESE

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2 (8 oz.) blocks sharp cheddar, cut into 1-inch cubes  
8 oz. package cream cheese, softened  
2 (4 oz.) jars diced pimento, drained  
8 to 10 green olives, diced  
1/2 red or green bell pepper, finely chopped  
1 tablespoon finely chopped onion  
1 cup mayonnaise  
2 tablespoons Worcestershire sauce  
freshly ground pepper to taste

Combine all ingredients in a food processor or blender. Process until creamy. Store in airtight container in refrigerator.

Serve as a spread for crackers, on sandwiches or as a dip for vegetable crudité.

Yield: about 5 cups