

CHEESE

Pimiento Cheese Triangles

28 September 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
45 min	45 min	45	\$0.31	134 kcal

Indulge in the delightful flavors of Pimiento Cheese Triangles, a classic Southern favorite that brings a touch of sophistication to any gathering. Perfect as a condiment, dip, or spread, this recipe showcases the rich, sharp taste of extra-sharp Cheddar cheese, combined with the subtle heat of grou...

Ingredients

- ☐ 24 ounce blocks extra-sharp Cheddar cheese, shredded
- ☐ 1 cup mayonnaise
- ☐ 8 slices thin white bread slices
- ☐ 2 teaspoons Worcestershire sauce
- ☐ ½ teaspoon ground red pepper
- ☐ 7 ounce diced pimiento, drained
- ☐ 16 slices 16 thin wheat bread slices

EQUIPMENT Serrated knife

Method

- 1

Stir together first 6 ingredients. Chill, if desired.
- 2

Spread 3 tablespoons pimiento cheese evenly on 8 wheat bread slices.
- 3

Layer with white bread slices, and spread each evenly with 3 tablespoons pimiento cheese. Top with remaining wheat bread slices.
- 4

Trim crusts from sandwiches using a serrated knife; cut each sandwich into 4 triangles.

5

Note: Freeze remaining 1 1/2 cups pimiento cheese up to 2 weeks, if desired. Thaw in refrigerator.

Nutrition per serving

134

KCAL

5 g

PROTEIN

9 g

FAT

7 g

CARBS

Saturated Fat

3.6 g · 22% of daily needs

Fibre

0.8 g · 3% of daily needs

Sugar

0.9 g · 1% of daily needs

Sodium

201 mg · 9% of daily needs

Cholesterol

17.2 mg · 6% of daily needs

Vitamin C

4.6 mg · 6% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/pimiento-cheese-triangles-146136