



PIMENTO

Flavored Spread Cheese



About Us:

At Sweet Grass Dairy, we are dedicated to producing high quality, flavorful cow's milk cheeses that are a true expression of our unique terroir in south Georgia. Our family is dedicated to farming sustainably in a New Zealand rotational grazing method and upholding the highest level of humane animal husbandry. Our goal is to make cheeses in an old world style to let the true flavors of the grass based milk shine through to the final product.

Cheese Description:

Here at Sweet Grass Dairy we love to experiment with traditional or classic recipes and adapt the recipe to highlight our unique milk and terroir. Our Pimento cheese is no exception. We start with Thomasville Tomme, our raw milk farmhouse style, and add Duke's Mayo, piquillo peppers and pimentón from Spain. This unique take on a classic southern staple is quickly becoming a cult classic. 4 lb bulk containers; shelf life is 6 weeks

Awards

1st Place 2015 American Cheese Society

Wine and Beer Pairings:

Pimento can be paired with a hoppy IPA, a sparkling Cava or Sweet Reisling.

Farm / Company: Sweet Grass Dairy

City, State: Thomasville, GA

Region: South East

Country: USA

Milk Type: Raw Cow

Rennet: Traditional

Rind: Natural

Texture: Spreadable

Category of Cheese: Flavored Cheese Spread

Size(s): 6 oz cups or 4lb bulk container

Ingredients: Unpasteurized Grass-Based Cow's Milk, Cultures, Traditional Rennet, Sea Salt, Piquillo Peppers, spices (contains soy and eggs)



CHEESE MAKERS
in the AMERICAN SOUTH

365 DAYS

BARN FREE

GRASS FED