

MENU

Summer's Last Hurrah!

SERVES 6–8

Vidalia Onion and Cheddar Dip
Watermelon Gazpacho
Fried Chicken
Tomato Pie
Roasted Okra
Seasoned Corn
Jalapeño Cornbread
Fruit Crumble

GAMEPLAN

Monday

- Shop for non-perishables

6:15

- Get dressed – enjoy dressing drink!

Wednesday

- Shop for perishables

6:45

- Bake Vidalia Dip, 275° for 25 min
- Transfer Watermelon Gazpacho to serving dishes**
- Enjoy a quiet moment

Thursday

- Prepare Vidalia Onion and Cheddar Dip

Friday

- Order Fried Chicken
- Prepare Watermelon Gazpacho

7:15

- Bake Tomato Pie, 350° for 20–25 min

Saturday

Early in the day

- Prep Tomato Pie
- Prep Seasoned Corn
- Prepare Jalapeño Cornbread

7:45

- Roast Okra, 425° for 15–20 min

8:00

- Cook Seasoned Corn, 3–4 min
- Warm cornbread

4:00

- Prep Okra
- Prep Fruit Crumble

8:15 – 8:30

- Serve and enjoy!

5:00

- Pick up Fried Chicken*

8:30

- Bake Fruit Crumble, 375° for 30 min

**Keep chicken at room temperature. If warm, don't cover tightly; vent so that crust doesn't get soggy.*

***If serving the gazpacho as a first course rather than an hors d'oeuvre, you may wait to transfer to serving dishes closer to 8:00.*

Summer's Last Hurrah Dinner

SHOPPING LIST

Produce

- Vidalia onions, 4 lg
- Garlic, 2 cloves
- Italian parsley, 2 tbsp
- Watermelon, 4 cups cubed
- Tomatoes, 5 lg
- Cucumber, 1 med
- Green pepper, 1 small
- Cilantro, ¼ cup chopped
- Green onion, 2 tbsp
- Limes, 2 lg
- Jalapeño, 1
- Fresh ginger, 1¼ tsp minced
- Basil, ¾ cup
- Okra, 4 cups sliced
- Corn, 12 ears
- Blueberries, 3 cups
- Blackberries, 3 cups
- Peaches, 3 cups chopped
- Lemons, 1

Bakery, Deli

- Sourdough bread, 4 slices
- Jalapeño pimento cheese, 7 oz

Meat

- This menu calls for buying the best fried chicken you can find in your community!

Baking, Spices, Nuts

- Jiffy Corn Muffin Mix, 8.5-oz box
- Cornstarch, 3 tbsp
- Cinnamon, 1½ tsp
- Light brown sugar, ½ cup
- Baking powder, 1 tsp

Packaged

- Tabasco, ½ tsp
- Assorted crackers
- Yellow corn, 11-oz can

Dairy

- Sharp cheddar cheese, 3 cups shredded (~12 oz)
- 1 15-oz box refrigerated pie crusts*
- Mozzarella cheese, 1 cup shredded (~4 oz)
- Parmesan cheese, ½ cup grated (~2 oz)
- Eggs, 2

On Hand

- Salt
- Pepper
- Mayonnaise, 1½ cups
- Butter, 3½ sticks
- Sugar, ½ cup
- Olive oil, 3 tbsp
- Flour, 1 cup

**I recommend Pillsbury Pie Crusts. To make your own, See Basics.*

VIDALIA ONION AND CHEDDAR DIP

SERVES 12–14 Adapted from *Oh My Stars*, Junior League of Roanoke Valley

Sauté onion in butter over medium-high heat until tender. Remove from heat and combine with remaining ingredients. Transfer to shallow buttered ovenproof serving dish. Bake at 375° for 25 min.

Garnish with parsley, optional. Serve warm with crackers.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. Cover and chill. Bake prior to serving.
- Do not use prepackaged chopped onions or prepackaged shredded cheese.

INGREDIENTS

*6 cups chopped Vidalia onion,
~3 lg onions*
2 tbsp butter
1 scant cup mayonnaise
*2 cups cheddar, sharp
shredded*
1 clove garlic, minced
½ tsp Tabasco
*2 tbsp chopped Italian parsley,
optional*



WATERMELON GAZPACHO

SERVES 6-8 Gigi Sireyjol-Horsley, Paysage Home

Puree 3 cups of the watermelon in a blender. Add the pureed watermelon and the remaining 1 cup cubed watermelon to a medium mixing bowl.

To the mixing bowl, add remaining ingredients. Chill until ready to serve.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance.
- May be enjoyed as an hors d'oeuvre, a first course, or a side to a sandwich or salad.
- Zest the lime before cutting it to squeeze the juice.

INGREDIENTS

4 cups cubed watermelon,
seeded
1 cup chopped tomato
½ cup chopped cucumber
½ cup chopped green pepper
¼ cup chopped fresh cilantro
2 tbsp chopped green onion
2 tbsp lime juice
1 tbsp lime zest
1 tbsp finely chopped jalapeño
1 tsp minced fresh ginger
1 tsp salt



Gigi served this gazpacho at the EE event she hosted for me in her beautiful shop, Paysage Home in Wilmington. She served the soup in small martini-shaped glasses as an hors d'oeuvre with very small spoons. I made it twice the very next week – once for a Sunday lunch and once for a cocktail hike (you read that right!).

It is so easy to make and so flavorful!

TOMATO PIE

SERVES 6–8

Lay tomatoes on paper towel. Salt and let drain for 20 min. Pat dry. You may need to shift to a dry paper towel once or twice as the tomatoes drain.

In food processor, process bread into coarse crumbs. In skillet, heat olive oil and butter. Add bread crumbs and garlic. Heat, stirring occasionally, until crumbs are golden. Cool.

Mix mayonnaise, cheddar, mozzarella, and Parmesan cheeses.

Line 9-inch pie plate with pie crust. Add $\frac{1}{4}$ cup breadcrumbs. Layer in half the tomatoes, onion, and basil. Sprinkle with salt and pepper. Top with half the cheese mixture. Repeat layers.

Cover with second pie crust. Cut slits to vent. Bake at 350° for 20–25 min until lightly browned. Let rest 5–10 min before serving.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and chill. Bring to room temperature to bake and serve.
- You may use homemade pie crusts. See Basics. If using premade pie crusts, I recommend Pillsbury (refrigerated, not frozen). You may also make with only a bottom crust. Top with breadcrumbs and Parmesan cheese.
- Pre-shredded mozzarella and Parmesan are fine. I recommend freshly shredded cheddar.



INGREDIENTS

4–6 tomatoes, sliced
4 slices sourdough bread
1 clove garlic, minced
1 tbsp olive oil
1 tbsp butter
1 15-oz box refrigerated pie crusts
 $\frac{1}{2}$ cup mayonnaise
1 cup shredded sharp cheddar cheese, ~4 oz
1 cup shredded mozzarella, ~4 oz
 $\frac{1}{2}$ cup grated Parmesan cheese, ~2oz
1 small Vidalia onion, sliced
 $\frac{1}{4}$ cup basil, chiffonade
Salt and pepper

ROASTED OKRA

SERVES 6-8

Place okra on baking sheet. Toss with olive oil and season with salt and pepper.

Roast in oven at 425° for 15–20 min until crisp and brown. Enjoy!

INGREDIENTS

4 cups thick-sliced okra

2 tbsp olive oil

Salt and pepper

DEEDEE'S NOTES:

- Okra may be prepped 1–2 hours ahead, but should be roasted just before serving.



SEASONED CORN

SERVES 6–8

Combine butter, basil, salt, and pepper in a food processor until smooth.

In a medium pan, melt the basil butter over medium heat. Add corn and sauté until corn kernels are cooked through, approximately 3–4 min.

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day. Chill corn kernels. Butter may be chilled or kept at room temperature.
- Cooking the corn is so easy, it can be done immediately prior to serving. If you choose, you could cook it earlier in the day and reheat in the microwave.
- You don't need to prepare this recipe according to precise measurements. It's simply a mix of the ingredients listed. You can season to taste.

INGREDIENTS

1 cup butter, room temperature

½ cup basil leaves

½ tsp salt

½ tsp pepper

12 ears corn, kernels removed



JALAPEÑO CORNBREAD

YIELDS 8 SLICES

Suzie Lambeth

Prepare 9-inch pie pan or iron skillet with cooking spray.

Combine all ingredients. Pour into pan.

Bake at 350° for 20–25 min until golden brown.

DEEDEE'S NOTES:

- Cornbread may be prepared earlier in the day. Cool and keep at room temperature. Warm to serve.
- Recipe increases well. When doubled, may also bake in muffin pan to yield 12 muffins.

INGREDIENTS

2 eggs, whisked

7 oz jalapeño pimento cheese, softened

1 tbsp grated onion

1 8.5-oz box Jiffy Corn Muffin Mix

1 11-oz can yellow corn, drained



FRUIT CRUMBLE

SERVES 6-8

Butter an 11x7 baking dish.

Add fruit to baking dish and toss with remaining filling ingredients.

Mix topping ingredients except butter. Work butter in using your hands to form a crumbly mixture. Cover fruit mixture with topping.

Bake at 375° for 30 min until topping is lightly brown and juices are bubbling.

Let crumble rest 10-15 min before serving.

DEEDEE'S NOTES:

- Recipe may be prepped 2-3 hours in advance. Add topping just prior to baking.
- I usually put this dessert in the oven when we sit down for dinner. That allows plenty of time for it to cook and rest in time to serve.



INGREDIENTS

FILLING

- 3 cups blueberries*
- 3 cups blackberries*
- 3 cups peeled and coarsely chopped peaches*
- ½ cup sugar*
- 3 tbsp cornstarch*
- 3 tsp lemon juice*
- 1 tsp cinnamon*
- ¼ tsp minced fresh ginger*

FILLING

- 1 cup flour*
- ½ cup light brown sugar*
- 1 tsp baking powder*
- ½ tsp cinnamon*
- ¼ tsp salt*
- ½ cup butter, room temperature*