

July 2, 2019



## Dear Friends,

Just in time for your July 4<sup>th</sup> holiday fun ... two summer spreads your people will love! I'm making double batches of both — they will go fast! The Cucumber Spread should not be confused with the Cucumber Dip offered a few weeks ago to an enthusiastic response. While this new Cucumber Spread can double as a dip, it's delish on a sandwich. Think with fresh tomatoes! You can also spread on Crostini (page 280 in Basics) and top with fresh tomato garnished with fresh dill. The Three Cheese Pimento Cheese — well, you just have to make it and you will be a believer. Think BLT's or burgers. Of course, you could do grilled pimento cheese, grilled bacon and pimento cheese, pimento cheese melted on crostini. The possibilities are endless ... just like I wish July 4<sup>th</sup> with my family could be!



"It is by the goodness of God that in our country we have those three unspeakably precious things: freedom of speech, freedom of conscience, and the prudence never to practice either of them."

MARK TWAIN

# **Cucumber Spread**

SERVES 10-12 Inspired by Southern Living

A summer spread that doubles as a dip!

#### **INGREDIENTS**

8-oz cream cheese, softened

2 cups unpeeled, chopped Persian cucumbers\*

 $\frac{1}{4}$  cup finely chopped red onion

3 ½ tsp chopped fresh dill

3 tsp dried mint

2 tsp fresh lemon juice

1 tsp lemon zest

1 tsp white wine vinegar

1 tsp salt

½ tsp pepper

\*See TIPS & QUIPS below for more on Persian Cucumbers.



Printer-Friendly Recipe

## Three Cheese Pimento Cheese

SERVES 10-12 Inspired by Southern Living

#### **INGREDIENTS**

8-oz sharp white cheddar cheese, grated 4-oz Gouda cheese, grated

4-oz goat cheese, crumbled

 $\frac{1}{2}$ -1 cup mayonnaise

1 4-oz jar diced pimento, drained

½-1 tbsp hot sauce

1 tsp McCormick Seasoned Salt

½ tsp pepper

Best to grate your own cheese rather than use pre-packaged, which comes with additives to keep it from clumping.



Printer-Friendly Recipe



Read Instructions Here

#### TIPS & QUIPS

#### Persian Cucumbers

<u>Persian Cucumbers</u> are small, thin, and usually sold packaged, vs. loose, in your produce section. They're also firm, crisp, and taste amazing. The skin is edible, not like the thick, waxy skin on your standard variety.

#### **Cut Resistant Gloves**

For Pimento Cheese, rather than buying pre-packaged grated, which comes with additives to keep it from clumping, grate your own. Two ideas to make this easier. If using a box grater, be sure to use steel mesh gloves. If you're making a double batch, use a food processor with the grater disc and this step will take no time at all. You don't even need to wash between the two types of cheeses because they will be mixed together anyway!





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