

THE *Dish* *effortless*
ENTERTAINING®

January 27, 2022

*“I still can't believe that ridiculous
football weekend!”*

Jason Gay, Wall Street Journal

Dear Friends,

Good heavens! What a crazy football weekend we just enjoyed! Every game was close and came down to the wire. I hope this next weekend's playoff games are as much fun and that Super Bowl is exciting too!

Game days are always more fun with friends and good food. To get your party started, serve these great spreads and watch them disappear. These crowd-pleasers will have your gang cheering for YOU!

Oh, and while you're cooking up your game day plans, be sure to [Register Now](#) for the next *30 Days to Effortless Entertaining* workshop! We start Monday, January 31st. Only three days to register! Talk about FUN! We have a great time and with my step-by-step workshop, you'll be game-day ready every day for all the gatherings you want to host! Let's do this and enjoy our friends all spring and summer!

From our home to yours,

Dee Dee

Vulture Dip

SERVES 10 *Inspired Cooking*, First Presbyterian Church

INGREDIENTS

- 1 cup grated Monterey Jack cheese
- 1 cup grated sharp cheddar cheese
- 10 oz frozen spinach, thawed and drained
- 1 cup diced and drained canned tomatoes
- 1 cup picante sauce
- ½ cup chopped green onions
- 8 oz cream cheese, softened
- 1 tsp ground cumin



Printer-Friendly Recipe

Vidalia Onion and Cheddar

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

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



Printer-Friendly Recipe

Guacamole

Yields 3 Cups *Adapted from Barefoot Contessa*

INGREDIENTS

3 tbsp freshly squeezed lemon juice, 1-2 lemons
8 dashes Tabasco
½ cup chopped red onion
1 garlic clove, minced
1 tsp salt
1 tsp freshly ground black pepper
1 med tomato, seeded and chopped
4 ripe avocados, coarsely chopped



[Printer-Friendly Recipe](#)

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“Thank you for an absolutely fun and informative workshop! I feel like I've known you forever!”

DIANE

We want to hear from you!

Send us your stories and photos!

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Effortless Entertaining®

DeeDee Dalrymple

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