

MENU

Masters Menu

SERVES 10+

Bruce Julian's Bloody Mary
Azalea Cocktail
Slow-Cooker Barbecue on Mary B's Biscuits
Vegetable Dill Slaw or Simple Slaw
Chicken Salad Sandwiches
Three Cheese Pimento Cheese Sandwiches
Egg Salad Sandwiches
Cape Cod Potato Chips
DeeDee's Seasoned Popcorn
Peach Ice Cream Sandwiches
Toll House Chocolate Chip Cookies

GAMEPLAN

Now!

- Create your "Party Plan" in Notes*
- Envision your party*
- Invite guests*
- Do your "Walk About"*
- Add all details to your "Party Plan"
- Purchase party items such as cocktail napkins or party favors.

Monday

- Shop for non-perishables

Wednesday

- Shop for perishables
- Prep Ingredients

Wednesday – Friday

- Prepare Azalea Cocktail and Bloody Mary mixes
- Prepare Three Cheese Pimento Cheese
- Prepare Peach Ice Cream Sandwiches
- Boil eggs

*Party Tips & Tricks in *30 Days to Effortless Entertaining* Workshop! Register [here](#).

FRIDAY

- Prepare Barbecue
- Prepare Slaw
- Prepare Chocolate Chip Cookies

SATURDAY

- Prepare Chicken Salad
- Prepare Egg Salad
- Set Up Bars

Sunday

Early in the day

- Complete bar setup
- Final "Walk About"

One to two hours before guests arrive

- Warm barbecue
- Bake Mary B's Biscuits
- Prepare barbecue and sandwich/salad trays and plate
- Prep Azalea Cocktails and prepare Bloody Marys
- Prepare popcorn
- Chips and Popcorn in bowls
- Plate Chocolate Chip Cookies

BRUCE JULIAN'S BLOODY MARY THE CLASSIC

SERVES 1

INGREDIENTS

*Bruce Julian Bloody Mary
Rimmer*

Lemon or lime, cut in wedges

*2 oz premium vodka (regular,
cucumber, or tomato
flavored)*

*4 oz Bruce Julian's Bloody Mary
Mix*

*Bruce Julian Sassy Okra, Bruce
Julian Sassy Beans, and celery
to garnish.*

Pour a layer of Bruce Julian's Bloody Mary Rimmer onto a small plate.

Rub the juicy side of a lemon or lime wedge along the lip of your cocktail glass.

Roll the rim of the glass in the Rimmer until fully coated.

Fill your glass with ice. Add vodka and Bloody Mary Mix.

Stir and garnish with Sassy Beans and Okra.



Bruce Julian is a line of specialty foods that I absolutely love! One Christmas, I gave almost everyone I knew something from Bruce Julian . . . Bloody Mary Mix, Sassy Okra, Shrimp and Grits, and the list goes on. Not only do I love all the specialty food items, Bruce and his wife, Bonnie, are incredibly gracious – doing business with them is such a pleasure. To find Bruce Julian specialty products, go to bruce-julian-bloody-mary.com. You'll be a fan, too!

AZALEA COCKTAIL

SERVES 2

Mix ingredients with ice in a cocktail shaker.

Strain the contents of the shaker into glass. Ice in glass optional.

Garnish with lemon twist or lemon wedge.

DEEDEE'S NOTES:

- Recipe may be mixed a few days in advance. Shake in cocktail shaker before serving.
- You may add vodka in advance or add the vodka before you shake.
- Recipe may be increased.
- If making a large batch in advance with vodka, reserve a few servings for guests who may prefer a Mocktail.

INGREDIENTS

2 oz fresh lemon juice

2 oz pineapple juice

¼ oz Grenadine

4 oz vodka

*Lemon twist or lemon wedge
to garnish (optional)*



SLOW-COOKER BARBECUE

SERVES 12–16

INGREDIENTS

*1 5-lb (approx) Boston butt
(bone-in pork shoulder)*

*2 jars Bone Suckin' Sauce,
medium hot*

*1 jar George's Original or
Scott's Barbecue Sauce*

Place Boston butt in slow cooker. Cover with both barbecue sauces. Cook on high for 1 hr.

Reduce heat to low and cook 6–8 hrs until meat easily falls off bone.

Remove roast. Because meat will be falling off the bone and breaking apart, you will need a slotted spoon. Pull or chop pork into smaller pieces and transfer to casserole.

After meat is removed, let sauce cool and pour through a mesh strainer into a glass container. A large mason jar works well. Cover and chill sauce until fat solids form at the top. Remove fat, then pour sauce over barbecue.

Warm on low heat to serve.

DEEDEE'S NOTES:

- Recipe is best if prepared at least 1 day in advance and can be prepared 2–3 days in advance so that sauce can chill overnight. Fat will solidify at the top so that it can be easily removed.
- For barbecue sauces, you may substitute your favorite specialty sauces. I like to mix a thicker sauce with a vinegar-based sauce.
- Freezes well.

BARBECUE SAUCE

YIELDS ~2 CUPS

Whisk ingredients together.

Warm to serve.

DEEDEE'S NOTES:

- Recipe should be prepared early in the day or, even better, up to a week or so ahead of time.
- Increases well and keeps well.

INGREDIENTS

½ cup ketchup
1¼ cup apple cider vinegar
1 tbsp Worcestershire sauce
2 tbsp light brown sugar
1 tsp onion powder
2 tsp mustard powder
1 tsp garlic powder
½ tsp salt
1 tsp pepper



VEGETABLE DILL SLAW

SERVES 6-8 Hester Hodde

For the dressing, whisk vinegars and sugar to dissolve sugar. Add remaining ingredients and blend well.

Place salad ingredients except tomatoes in a large bowl. Mix with dressing. Cover and chill overnight.

Just prior to serving, add tomatoes.

DEEDEE'S NOTES:

- Recipe may be prepared up to 2 days in advance.
- Dressing makes more than is needed. After slaw has marinated in dressing, you may want to transfer mixture to serving bowl using a slotted spoon. Discard extra dressing.
- You may use prepackaged cabbage mix. I have also made this recipe without the tomatoes.
- Increases well.

INGREDIENTS

DRESSING

1 tbsp red wine vinegar
1 tbsp white wine vinegar
¼ cup sugar
1½ cups mayonnaise
¼ tsp celery seed
¼ tsp garlic salt

SALAD

1 med cabbage, chopped
½ cup shredded carrots
½ cup chopped sweet red pepper
½ cup chopped sweet yellow pepper
3 tbsp chopped onion
½ cup chopped celery
1 tbsp chopped dill
½ tbsp chopped Italian parsley
1 cup halved grape tomatoes

Eddie's godmother, Hester, is a wonderful cook and much better culinary student than I. She has hosted us too many times to count! She shared this recipe years ago and it's been a go-to favorite ever since. It is adapted from an old Gourmet magazine recipe.

SIMPLE SLAW

SERVES 6-8

Mix all ingredients. Cover and chill.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance.
- I use prepackaged mixed chopped cabbage.
- Adjust ingredients to taste.
- I prefer a mild white wine vinegar. Lucia Pinot Grigio is my favorite.
- If you prefer your slaw a little sweeter, use rice vinegar or add sugar.
- Increases well.

INGREDIENTS

16-oz bag coarsely chopped or shredded mixed cabbage

$\frac{3}{4}$ -1 cup mayonnaise

$\frac{1}{4}$ cup white wine vinegar

2 tbsp Dijon mustard

2 tsp celery seed

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp pepper

This is a recipe that I never measure to make – it is all sight and taste for me. I have provided measurements, but you need not follow precisely. You may prefer more or less mayo, more or less vinegar, etc.

You may add other ingredients, such as carrots or celery.

CHICKEN SALAD

YIELDS ~1 QT

While chicken is still warm, pull chicken into bite size pieces.

Mix with remaining ingredients.

DEEDEE'S NOTES:

- Recipe may be prepared up to two days in advance.
- Add ingredient amounts based on your preference; i.e. more or less mayonnaise.
- You may also add other ingredients such as slivered almonds, apple.
- Red Clay Salsa Verde adds a little kick.

INGREDIENTS

1 whole roasted chicken
2 – 4 hard boiled eggs, chopped
1 cup chopped celery
3 tbsp relish
1 – 2 tbsp Dijon mustard
¼ – ½ cup mayonnaise
¼ – ½ tsp salt
½ tsp pepper
1 tbsp Red Clay Salsa Verde (optional)



THREE CHEESE PIMENTO CHEESE

SERVES 10-12

Inspired by *Southern Living*

Combine all ingredients. Season with hot sauce to taste.

Delish on BLT's or burgers, grilled pimento cheese, grilled bacon and pimento cheese, pimento cheese melted on crostini.

DEEDEE'S NOTES:

- Avoid using pre-packaged grated cheese as it comes with additives to keep it from clumping. To make grating easier and safer, use a box grater with cut resistant gloves. See Sources & Resources. You can also use a food processor which will make the cheese grating even more ... *effortless!*

INGREDIENTS

8 oz sharp white cheddar cheese, grated*
4 oz Gouda cheese, grated*
4 oz goat cheese, crumbled
½-1 cup mayonnaise
1 4-oz jar diced pimento, drained
½-1 tbsp hot sauce
1 tsp McCormick Seasoned Salt
½ tsp pepper
½ tsp pepper
3 tbsp fresh chopped chives

* See TIPS & QUIPS



EGG SALAD

YIELDS ~2 CUPS

Adapted from foodnetwork.com

Mix all the ingredients except hard boiled eggs.

Fold in hard boiled eggs.

DEEDEE'S NOTES:

- Recipe may be prepared up to two days in advance.
- Add ingredient amounts based on your preference; i.e. more or less mayonnaise.
- For a sweeter version, omit onion and add ½ - 1 tsp poppy seed.

INGREDIENTS

- ½ cup mayonnaise or less*
- 1 stalk celery, chopped*
- 1 tbsp chopped fresh parsley or dill*
- 2 tsp Dijon mustard*
- 1 tbs lemon juice*
- ½ small onion, finely chopped (optional)*
- 6 hard boiled eggs, roughly chopped*



DEEDEE'S SEASONED POPCORN

Pop corn.

Spray with olive oil.

Toss with your favorite seasonings.*

INGREDIENTS

Popcorn

Olive Oil Spray

Seasoning

**DeeDee's favorites!*

Mediterranean Spiced Sea Salt

*Trader Joe's Green Goddess
Seasoning*

Red Clay Spicy Margarita Salt



PEACH ICE CREAM SANDWICHES

YIELDS 14 COOKIES

Spread cookies on baking sheet, turned inside up.

Spread small scoops of ice cream on half the cookies and top with remaining half.

Cover tightly with saran wrap and aluminum foil. Freeze.

Once frozen, wrap each sandwich and return to freezer.

INGREDIENTS

1 pkg Tate's Cookies, 14 cookies

1 pint Jeni's Sweet Cream Biscuits and Peach Jam Ice Cream

DEEDEE'S NOTES:

- Recipe may be prepared a few days in advance.
- You may substitute any cookie and any ice cream!

