

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



MY MOTHER'S HUMMUS

YIELDS ~1 QUART

Pour chickpeas into food processor, mash.

Add tahini, garlic, and ¼ cup lemon juice.

Process until smooth.

Continue to process while adding reserved chickpea liquid in small amounts to reach desired consistency.

Add salt and additional lemon juice to taste.

Serve with olive oil drizzled on top.

INGREDIENTS

2 can chickpeas, drained,
reserve liquid from one can

1 cup sesame tahini

3 – 4 cloves garlic, minced

¼ – ½ cup lemon juice

Salt

Olive oil

DEEDEE'S NOTES:

- Hummus may be prepared several days in advance. Freezes well.
- If the tahini is not smooth or separated, stir until smooth. Add cold water if necessary. I prefer Krinos Tahini. Its only ingredient are sesame seeds, and its consistency is smooth.

Our family grew up on Mother's hummus or as my children called it, "Grandmother's hummus" before hummus was "a thing" sold in grocery stores. Why we started to buy it at the grocery when it's so easy to make is a mystery to me. When making it recently with daughter, Elizabeth, we looked at each other with a knowing look and nod, and said, This tastes like Grandmother's!

GRILLED PORK CHOPS

SERVES 8

Place pork chops in a casserole dish. Pour Worcestershire Sauce over pork chops.

Rub chops on both sides with Montreal Steak Seasoning.

Prior to putting pork chops on the grill, gently pour melted butter over the chops so not to remove seasoning.

Grill on medium high heat, approximately at 350° to a temperature of 160° or a little less. Chops will continue to cook after removed from grill.

DEEDEE'S NOTES:

- Pork chops can be prepped earlier in the day and refrigerated. Remove 30 min prior to grilling.

INGREDIENTS

*6 – 8 bone-in or boneless
thick cut pork chops*

*Lea & Perrins Worcestershire
Sauce*

*McCormick Montreal Steak
Seasoning*

½ stick butter, melted

ROASTED VEGETABLES

SERVES 8

Lay vegetables in a single layer onto parchment-lined baking sheets.

Toss with olive oil, salt, and pepper.

Roast at 425° for approximately 20 – 25 min until tender.

Remove from oven and top with parsley, optional.

DEEDEE'S NOTES:

- Vegetables can be prepped earlier in the day. Prepped carrots, parsnips, and sweet potatoes can be refrigerated in water so not to turn brown.
- If prepping within 2 hours of roasting, toss in olive oil, cover, and keep at room temperature.

INGREDIENTS

Choose any combination of winter vegetables cut into 1 – 1 ½" cubes. Carrots and parsnips can be thick sliced on the diagonal.

1 pound carrots, orange or multi-colored, peeled

1 pound parsnips, peeled

1 large sweet potato, peeled

1 small butternut squash, peeled and seeded (about 2 pounds)

1 – 2 lbs Brussels sprouts, trimmed and halved.

3 – 4 tbsp olive oil

1 ½ – 2 tsp salt or McCormick Mediterranean Spiced Sea Salt

½ - 1 tsp freshly ground black pepper

Parsley, chopped, optional.

DEEDEE'S SALAD

SERVES 6-8

INGREDIENTS

ESSENTIAL

6-8 cups of torn mild lettuces
such as romaine, iceberg, or
Bibb

Dried mint

Olive oil

Lemon juice – freshly squeezed
or frozen Minute Maid
Premium 100% Pure Lemon
Juice

Salt and pepper

OPTIONAL

Tomato

Celery

Cucumber

Onion

Radish

Feta cheese

Place lettuce in bowl. Add choice of optional ingredients. I typically use romaine, Bibb, or both, with grape tomatoes, celery, and feta cheese.

Cover with dried mint. Drizzle with olive oil and lemon juice; sprinkle with salt and pepper. Toss.

DEEDEE'S NOTES:

- Salad may be prepped earlier in the day. Cover and chill. Since I often use tomatoes, celery, and feta, I will place all the ingredients except the tomatoes in a bowl and add the tomatoes and mint right before tossing.
- Choose tomatoes that work for the season. During the summer, choose fresh local tomatoes. In the winter, you may want to choose grape, Campari, or Roma tomatoes.
- If you grow mint in your garden, harvest the leaves and dry for a few days on newspaper or paper towel. Crumble into a jar.

Technically, this is the Monsour salad, my grandmother's, my mother's, and my aunts'. Every time our family gathered, which was often, we enjoyed salad prepared this way. I didn't even realize you could buy salad dressing in a bottle. You will not find exact measurements – making this by taste is part of the fun. The "secret sauce" is the dried mint. Once you get the hang of making this salad, you will come back to it over and over again. It's our family's favorite, fresh and simple, and guests always rave.

GAME-DAY BROWNIES

YIELDS 70 1½-INCH BROWNIES

Adapted from *The Barefoot Contessa*

In a small bowl mix 1 cup flour, baking powder, and salt. Cut butter into chunks and chop unsweetened chocolate.

Place butter, 16 oz chocolate chips, and unsweetened chocolate in a medium metal or glass bowl or in the top of a double boiler. Set bowl over a pot of simmering water and stir until fully melted. Cool slightly.

In a large bowl, whisk together the eggs, coffee powder, vanilla, and sugar. Stir the chocolate mixture into the egg mixture and cool to room temperature. Fold flour mixture into chocolate mixture. Toss remaining 12 oz chocolate chips with ¼ cup flour, and fold into batter.

Pour into a half-sheet (13x17) pan that has been buttered and floured or lined with parchment paper.

Bake at 350° for 20 min, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake 10–15 min more, until a toothpick inserted at the center comes out clean. Do not overbake – watch edges.

Allow to cool thoroughly, and cut into 70 squares.

DEEDEE'S NOTES:

- Recipe may be prepared 2–3 days in advance. Allow to cool completely and wrap tightly. Cut just prior to serving.
- Freezes well.

INGREDIENTS

1¼ cups flour, divided
1 tbsp baking powder
1 tsp salt
1 lb unsalted butter
28 oz semisweet chocolate chips, divided
6 oz unsweetened chocolate
6 extra-large eggs
2 tbsp instant espresso coffee powder
2 tbsp vanilla extract
2¼ cups sugar

