

Delish Summer Spreads!

effortless
ENTERTAINING®

THE *Dish*

June 26, 2024



Dear Friends,

Just in time for summer fun, I'm giving you a repeat because both are a must serve ...
Three Cheese Pimento Cheese and Cucumber Spread! I make double batches of both

– they go fast, and I also love to keep a little extra for hostess gifts. The Cucumber Spread should not be confused with the Cucumber Dip, which is also a summer fave. Both the Cucumber Spread and Pimento Cheese are wonderful as hors d'oeuvres and on sandwiches. Think with fresh tomatoes! You can serve the Cucumber Spread on Crostini (page 280 in Basics) and top with fresh tomato garnished with fresh dill. The Three Cheese Pimento Cheese is fabulous on BLT's or burgers. It's also yum in scrambled eggs. Ask edthedad! Of course, you could do grilled pimento cheese, grilled bacon, tomato, and pimento cheese, pimento cheese melted on crostini. The possibilities are endless!

Enjoy this [video](#) of how to *effortlessly* make a double batch of Pimento Cheese. You're going to need a lot for your adoring fans! 😊

Let the summer fun begin ... from our family to yours!

Dee Dee

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*
¼ 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
½–1 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.

*See TIPS & QUIPS.



Printer-Friendly Recipe

TIPS & QUIPS

Persian Cucumbers

[Persian Cucumbers](#) 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!



[Dowellife's Cut Resistant Gloves](#)

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*“Everything you're doing is so wonderful,
creative, delicious and love how you
make it seem so effortless!”*

JANE

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