

The VERY VERA COOKBOOK *— recipes from my Table —*

Ingredients needed for Pimento Cheese:

- ½ cup roasted red peppers
- ¾ pound Cracker Barrel® sharp cheddar cheese, hand-shredded
- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon coarse black pepper, or more to taste
- ¼ teaspoon Tony Chachere® Creole seasoning
- 1 cup Duke's® mayonnaise

Ingredients needed for Vidalia Onion Dip:

- 8 ounces cream cheese
- 2/3 cup Parmesan cheese, hand-grated
- 1/6 cup Hellmann's® mayonnaise (fill ½ of your 1/3 measuring cup)
- 1 1/2 cups Vidalia onions, diced

Ingredients needed for Hello Dollies:

- 1 cup unsalted butter, melted
- 3 cups graham cracker crumbs
- 2 ½ cups shredded coconut
- 1 (11-ounce) bag Hershey's® butterscotch chips, approximately 1 ¾ cups
- 1 (12-ounce) bag Hershey's® semi-sweet chocolate chips, approximately 2 cups
- 2 ½ cups pecans, chopped
- 2 (14-ounce) cans sweetened condensed milk

Suggested items for the charcuterie board (maybe pick 5-6):

- Pickled Okra
- Blue Cheese Stuffed Olives
- Carr Crackers
- Fritos scoops
- Cajun Crackers wrapped in bacon
- Jam
- Prosciutto
- Salami
- Yellow Hard Cheese
- Marcona Almonds
- Grapes
- Apricots
- Mustard

Utensils and Equipment needed:

- Large bowl
- Cheese grater
- Spatulas
- Knives
- Plate w/paper towels
- 9" Pie plate
- Mixer w/paddle
- Large serving spoon/ladle
- Hand Towel(s)
- Charcuterie board
- Spreaders
- Pam® spray
- Floured baking spray
- ½ Sheet Pan
- Small Bowls for Pimento cheese & Vidalia onion dip (charcuterie board)
- Vessels for other charcuterie items