

Gathering of the Gourmets

Written by Debbi Covington

Wednesday, 03 May 2017 06:29 - Last Updated Wednesday, 03 May 2017 09:08



Calling all pampered palates! Are you interested in creating a Gourmet Society? Gourmet supper clubs can be a lot of fun. They unite groups of people who share a passion for preparing and eating fine food. In some cases the group cooks the entire meal in the home of one of its members. Other clubs ask members to bring the dishes ready to be served. Invite friends who share similar food interests and skill levels to join the club.

Determine a set schedule for the club in advance, such as the second Saturday of every month. Decide how the menus will be planned and where the food will be cooked. Establish how many courses will be served, and how they will rotate among members. The recipes this week are from my first cookbook,

Dinin

g Under the Carolina Moon.

In early April, Northern Transplant Cooking Group members, Janet and Dean Cochenour, Debbie and Ken Ahlers, Paula and Steve Storey, and Ellen and Rich Motley gathered for their quarterly meeting and whipped up some of the offerings from the "Gathering of the Gourmets" chapter. The photos are from their meal. If your supper club or cooking group uses any of the recipes from "Everyday Gourmet" or either of my two cookbooks, please take lots of photos of the food and your friends and send them to me. You might just be featured in a future column.

Happy Cooking!

Pickled Pimento Cheese Tea Sandwiches

Pickled Pimento Cheese tastes best if prepared a day in advance, allowing time for flavors to blend. Be sure to put lots of filling into the sandwiches.

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4 cups (16 ounces) shredded extra-sharp Cheddar cheese



3 hard-boiled eggs, peeled and diced finely

4 tablespoons grated onion

1 (4-ounce) jar diced pimentos, drained

1/3 cup sweet pickle relish

1 cup mayonnaise, or enough to blend mixture smoothly

24 slices white or whole wheat bread

Mix first six ingredients together in a large bowl. Adjust amount of mayonnaise to make mixture spread easily. Trim edges of bread. Spread cheese filling on 12 slices of bread, then put the other 12 bread slices on top. Slice sandwiches into strips. Serves 12.

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Swiss Ryes

8 slices bacon, fried and crumbled

1 cup (4 ounces) shredded Swiss cheese

1 (4½-ounce) can chopped black olives

½ cup chopped green onion

1 teaspoon Worcestershire sauce

¼ cup mayonnaise

Party rye bread

Combine first 6 ingredients and mix well. Spread on rye bread. Bake in a preheated 375 degree oven for 10 to 12 minutes or until lightly brown and cheese is melted. Serve warm. Serves 10 to 12.

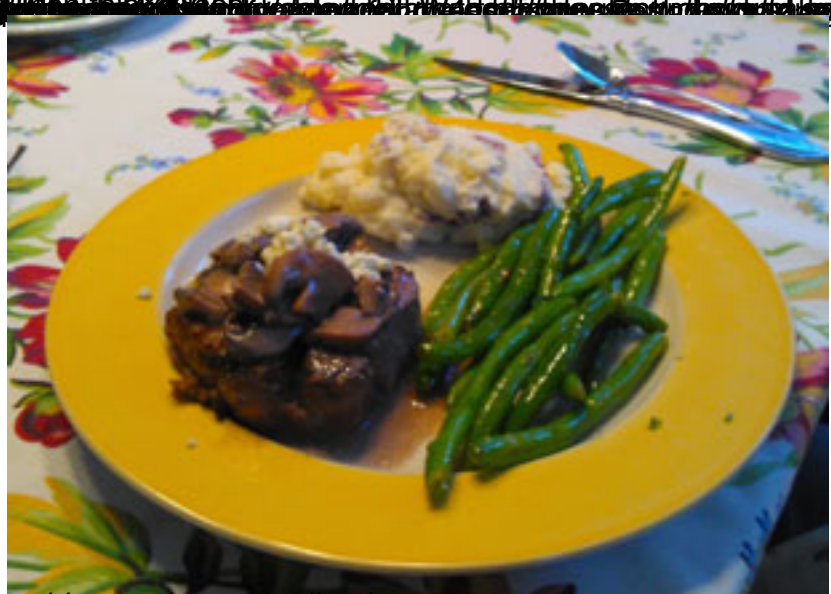
Goat Cheese Salad

¼ cup orange juice

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