

Palmetto Cheese Ring

- 2 containers 12 oz. Palmetto Cheese
- 1/2 cup pecans, roasted and chopped
- 1 red pepper, halved lengthwise and seeded
- 1 jar 26.4 oz. Something Special Red Chili Pepper Spread
- 1 package Crunchmaster® Multi-Grain Crackers

Directions:

Mix together Palmetto Cheese with pecans. On a platter, place an upside down cup so you'll have an easy way to create a center. Spoon cheese mixture around the cup to make a ring. Pat with your hands or the back of a spoon to make a uniform shape.

Place in refrigerator while you make the bow.

Red Bow - using a pairing knife, cut a bow shape (two triangles pointed toward each other) from one pepper half. Take the other half and cut two long pieces for the ribbons of the bow. Place your bow pieces on the bottom center of your ring.

Remove the cup from the center and fill the well created with Something Special Red Chili Pepper Spread. *Optional - garnish with rosemary sprigs or parsley.*

Serve with Crunchmaster® Multi-Grain Crackers.



Palmetto Cheese

"The Pimento Cheese with Soul!"

Born in the low country of South Carolina, our pimento cheese has the perfect dipping texture, a smooth taste, and is pleasing to the palate long after the last dip.

www.palmettocheese.com

Something
Special™

Something Special Red Chili Pepper Spread creates an amazing sweet, gentle heat which enhances cheese and crackers, sandwiches and your favorite fish or meat.

www.somethingspecialdeli.com



America's #1 brand of gluten free crackers, Crunchmaster offers a delicious and nutritious alternative to traditional processed wheat crackers. A blend of 7 grains, baked to a light crispy perfection!

www.crunchmaster.com



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