

Sassy's Red Beans and Rice Dip

1 cup Zatarain's® Red Beans and Rice (cooked)

12oz. Palmetto Cheese, Original, Jalapeno or Bacon

1/4 cup green onions, sliced

Toast points or corn chips for dipping



Directions:

Prepare Zatarain's® Red Beans and Rice as directed. Place one cup of the red beans and rice into a mixing bowl. Add one 12oz. tub Palmetto Cheese and green onions, mix well.

Place into a small casserole dish and bake at 350° until bubbly. Serve with toast points, corn chips or your favorite cracker/chip. For an extra kick of spice, use Palmetto Cheese with Jalapenos.



Palmetto Cheese is the pride of Sassy and Brian Henry. They enjoyed batches of Sassy's original recipe at Braves tailgate gatherings in the 1990's. In 2002, the Henrys moved to Pawleys Island, SC to take over the historic Sea View Inn. It is there that Palmetto Cheese became a favorite appetizer for low country shrimp boils served on the inn's oceanfront porch. The first

retail container of Palmetto Cheese was sold in 2006 at a local seafood store in Georgetown, SC. Today, Palmetto Cheese has grown from a local favorite into the most sought after pimento cheese on the market today!

So who is the lady on the lid?

To find out and get the "rest of the story", visit us at www.palmettocheese.com.

We hope you enjoy Palmetto Cheese!!!

Brian and Sassy Henry

Palmetto Cheese
"The Pimento Cheese with Soul!"

Pawleys
Island
Specialty Foods

