

### **Pimento Cheese:**

8 oz. extra-sharp Cheddar cheese, coarsely grated

8 oz. cream cheese, at room temperature

½ cup Hellmann's Mayonnaise

½ tsp. Tabasco sauce

1 jar (2 oz.) minced pimentos, drained well

Mix together cream cheese, mayonnaise, and Tabasco. Add grated cheese and pimentos.

Mix well. Makes 2 cups.

### **Filled Finger Sandwiches:**

To make finger sandwiches, buy Pepperidge Farm white or whole wheat sandwich bread. Before adding filling, lightly spread one side of each slice of bread with softened butter (this prevents sogginess). One-half cup (¼ lb. stick) of butter will spread a 1 lb. loaf of bread. To assemble each sandwich, spread a thin layer of filling on the buttered side, top with a second slice of bread (buttered side down). Neatly trim off crusts.

Cut diagonally into quarters to make 4 triangles.

–OR–

Cut horizontally and vertically to make 4 small squares.

A 1-lb. loaf of bread yields 36 small sandwiches.

Place assembled sandwiches in single layers, separated by waxed paper, in a foil pan.

Top layer should be covered with waxed paper and several dampened paper towels. Wrap pan tightly in foil or plastic wrap and refrigerate until reception. Best made day of reception, but can be made the night before if tightly wrapped or placed in zip-lock bag.