

# Pimento Cheese Appetizer

From Mary Ruth Boman

Makes 30 appetizer cups

12 oz. carton of Palmetto Cheese brand pimento cheese  
2 boxes of Athens brand mini fillo shells  
green pepper jelly



Use the entire carton of the cheese to fill all 30 shells. Put a little spot of pepper jelly on each one. You're done!

If you don't care to make your own pimento cheese spread, I suggest either Fresh Market's deli product or "Palmetto Cheese" brand pimento cheese. You can buy the Palmetto cheese at many grocery store chains. It comes in original, jalapenos, and bacon flavors.

Look for mini shells in the frozen foods *pastry section* of most grocery stores.

My favorite green pepper jelly is Lauri Jo's, a Georgia Grown product, from her store in Norman Park, GA, because it has a real pepper kick to it. When I can't get that I use Braswell's which is much tamer but good also.



## ***Russian Tea from Mimi Holland***

***Bring to a boil***

***1 qt water***

***1 cup sugar dissolved in it***

***Add***

***1 family size tea bag***

***3 doz whole cloves (I put them in a tea caddy)***

***Boil for 2 minutes and remove the tea bag***

***Add***

***24 oz orange juice (Not from concentrate)***

***24 oz canned pineapple juice***

***1 lemon juiced***

***Lemon rinds***

***Reheat and remove the rinds***