



1919 Pimiento Cheese

from [Magnolia Table Cookbook](#)

prep: 5 minutes, plus 1 hour chilling
cook: none
cool: none

- 3 cups bagged grated mild white Cheddar cheese (about 12 ounces)
- 1 cup bagged grated sharp Cheddar cheese (about 4 ounces)
- 4 ounces processed cheese, such as Velveeta, grated (see Note)
- 2 cups mayonnaise, preferably Hellmann's
- ½ cup drained diced pimientos
- ¼ cup minced green onion (light and dark green parts)
- ¼ cup chopped pecans, toasted (optional)

1. In a large bowl, combine the Cheddar cheeses, Velveeta, mayonnaise, pimientos, green onion, and pecans (if using). Stir gently until well mixed. Cover and chill for 1 hour before serving.

2. Store in a covered container in the refrigerator for up to 4 days.

Makes about 5 cups

note: Grating processed cheese can be challenging because it's so soft. Freeze it just until firm, about 1 hour, to make it easier to grate.

Tomato Basil Soup

from [Magnolia Table Cookbook](#)

prep: 10 minutes
cook: under 25 minutes
cool: none

- 1 tablespoon extra virgin olive oil, plus more for serving
- 3 small garlic cloves, minced
- Four 14.5-ounce cans diced fire-roasted tomatoes
- 2 to 3 cups store-bought chicken broth or Homemade Chicken Broth (page 216 in [Magnolia Table Cookbook](#)), as needed
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 cup heavy cream
- 6 basil leaves, stems removed, plus sliced basil for serving

1. To make the tomato basil soup: In a large soup pot, heat the olive oil and garlic together over medium-low heat until the garlic begins to brown, about 4 minutes. Add the tomatoes and 2 cups chicken broth. Increase the heat to medium and bring to a gentle boil. Reduce the heat to low. Add the salt and pepper and slowly pour in the cream, stirring constantly. Add more broth if a looser soup is desired. Drop in the basil leaves and stir.

2. Use an immersion blender to puree the soup until smooth. (Alternatively, let cool slightly and, working in batches as necessary, process in a stand blender until smooth, filling the blender no more than half full and removing the little steam vent in the top of the lid.)

3. Ladle the soup into bowls. Drizzle some olive oil on top and scatter over some sliced basil.

Makes 6 servings

Brick Paninis TURKEY & ROASTED RED PEPPER, PIMIENTO & BACON

prep: 15 minutes
cook: under 35 minutes
cool: none

- 8 slices (½ inch thick) rustic white bread, such as sourdough
- 1 loaf ciabatta, sliced in half lengthwise
- 1 large garlic clove, halved
- 4 tablespoons (½ stick) butter, melted

turkey & roasted red pepper

from [Magnolia Table, Volume 2 Cookbook](#)

- 2 tablespoons pesto, homemade or store-bought
- 1 pound sliced deli roast turkey
- One 12-ounce jar roasted red peppers, drained and cut into ½-inch slices
- 8 slices Fontina or provolone cheese

pimiento & bacon

- 1⅓ cups pimiento cheese
- 8 to 12 slices bacon, cooked

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1. Heat a large skillet or panini press over medium-low heat.
 2. Rub the raw garlic clove over both sides of the bread and lightly brush the bread with melted butter.



turkey & roasted pepper panini

1. Spread ½ tablespoon of the pesto on each of the 4 slices of bread.
2. Layer on the turkey, roasted peppers, and cheese and top with remaining 4 slices of bread.
3. Wrap a brick tightly in foil. Place a single sandwich in the skillet and weigh down the sandwich with the brick while it cooks through, 3 to 4 minutes per side, returning the brick to the sandwich after you flip it.
4. Slice and serve the sandwiches.

pimiento & bacon panini

1. Evenly spread about ⅓ cup pimiento cheese on 1 slice of buttered sourdough bread.
2. Top with 2-3 slices of cooked bacon.
3. Top with the remaining slice of buttered sourdough bread.
4. Wrap a brick tightly in foil. Place a single sandwich in the skillet and weigh down the sandwich with the brick while it cooks through, 3 to 4 minutes per side, returning the brick to the sandwich after you flip it.
5. Slice and serve the sandwiches.

Makes 8 sandwiches

Oatmeal Cream Pies

from [Magnolia Table, Volume 2 Cookbook](#)

prep: 35 minutes, plus 20 minutes chilling

cook: 30 minutes

cool: 30 minutes

cookies

- ¼ cups (2½ sticks) unsalted butter, at room temperature
- 1 cup packed dark brown sugar
- ½ cup granulated sugar
- 1 large egg, at room temperature
- 2 teaspoons pure vanilla extract
- 1 teaspoon dark molasses
- ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 3 cups quick-cooking oats

filling

- ¾ cup (1½ sticks) unsalted butter, at room temperature
- 1 teaspoon pure vanilla extract
- 2½ cups powdered sugar
- 1 tablespoon milk

1. Preheat the oven to 375°F. Line three large baking sheets with parchment paper.
2. In a stand mixer fitted with the paddle attachment, cream the butter, brown sugar, and granulated sugar on medium speed until light and fluffy, about 2 minutes. Slowly add the egg, vanilla, and molasses and mix until smooth, scraping down the sides as needed.
3. In a medium bowl, whisk together the flour, baking soda, salt, cinnamon, and oats until combined. On low speed, add the oat mixture to the creamed butter mixture, about ⅓ cup at a time, beating until combined.
4. Using a 1½-tablespoon scoop to portion the dough, place the dough balls about 2 inches apart on the baking

sheets (10 cookies per sheet).

5. Refrigerate the baking sheets for at least 20 minutes.
6. One sheet at a time, bake the cookies until lightly golden, 10 to 12 minutes. Let the cookies cool on the baking sheet placed on top of a wire rack for 30 minutes.
7. In a stand mixer fitted with the paddle attachment, cream the butter on high speed until light and fluffy, 3 to 4 minutes. Beat in the vanilla.
8. On low speed, slowly beat in the powdered sugar, about ¼ cup at a time. Then beat in the milk. When the mixture is smooth, increase the speed to medium, mixing until thoroughly combined and fluffy, about 2 minutes.
9. Lay out the cookies up in pairs, flipping one of each face up. Using a small (1-tablespoon) scoop, place filling on the bottom of the upside-down cookie. Place the second cookie on top, right side up, and sandwich them together, pressing just enough to spread the filling to the edges. Repeat to make the rest of the sandwiches.

Makes 15 sandwich cookies