

**Tea served with meal:
Blood Orange #725 & Vanilla Rooibos #705
Tea served with dessert:
Glitter and Gold #517**

**Teas purchased from:
Chocola-Tea
7642 S. Westnedge
Portage MI 49002
(269)903-2447
www.Chocola-tea.com**

BRAZILIAN NUT COOKIES

1 can (14 oz.) sweetened condensed milk
2 egg yolks
2 c. moist flaked coconut
2 c. finely chopped pecans
1/3 c. grated Parmesan cheese

Sugar for rolling baked cookies in.

Mix all ingredients except sugar. Butter hands and shape in 3/4 to 1 in. balls. Place 1 in. apart on greased cookie sheet or parchment paper.

Bake at 325 degrees for 10-12 minutes.

Roll at once in sugar.

Pimento Cheese Spread

1 8 oz. package cream cheese, softened
1 2 cup package sharp cheddar cheese
1 pint container sour cream
1 packet dry Italian dressing seasoning (or whatever dressing you prefer)
1 jar pimentos, drained
1 teaspoon sugar

Salt & Pepper to taste

Mix cream cheese until smooth. Add remaining ingredients and continue to mix until well combined.

Spinach-Artichoke Phyllo Cups

1 teaspoon olive oil
1 (6-ounce) bag fresh baby spinach
¼ cup finely chopped canned artichoke hearts
3 tablespoons mayonnaise
2 tablespoons sour cream
⅔ cup freshly finely grated Parmesan cheese
⅛ teaspoon garlic salt
⅛ teaspoon ground black pepper
⅛ teaspoon ground cayenne pepper

Preheat oven to 350°

In a large non stick sauté pan, heat olive oil over medium-high heat. Add spinach, stirring until wilted and tender, 1 to 2 minutes.

Transfer spinach to a small bowl, and cut into small pieces, using kitchen scissors.

Drain any remaining liquid.

Add artichokes, mayo, sour cream, Parmesan cheese, garlic salt, black pepper, and cayenne pepper to spinach, stirring to combine. Evenly divide spinach mixture among phyllo cups. Place phyllo cups on a rimmed baking sheet.

Bake until filling is hot and cheese is melted, 10 to 12 minutes.

Serve immediately.