



The life in
MYERS PARK

February 2017

A PUBLICATION FOR AND BY THE RESIDENTS OF MYERS PARK, EASTOVER, OLD FOXCROFT & DEERING OAKS

***WINTER
STORM FUN!***

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The Lynch boys "monkeying" around

resident recipe

By Myers Park Residents
George (11), **Thomas** (8)
and **Land** (6) **Lynch**



SAVORY PIMIENTO CHEESE MONKEY BREAD



To have your recipe featured in *Myers Park Life*, please submit to Delia at clteditor@n2pub.com.

One of our favorite winter traditions is making monkey bread together as a family. At Christmas we usually make a traditional sweet-style monkey bread. We started the tradition to help in the kitchen getting our hands busy. Mom says it is great for sensory stimulation and fine motor skills, but we like the squishy dough. With so many sweets around from Christmas to Valentine's, we decided to try a savory version instead. This is yummy pull-apart grilled cheese bread. We like it served warm with creamy tomato soup on a cold day.

- 2 cans refrigerated biscuit dough (we like Immaculate Baking Co.)
- 2 cups grated or shredded Parmesan or Romano cheese
- 2 tablespoons garlic salt
- ¼ cup extra virgin olive oil
- ½ container (about 6 ounces) of pimiento cheese (we like Palmetto Cheese Original)

In a bowl mix shredded cheese and garlic salt. Pour the olive oil in a separate bowl.

Cut each biscuit into quarters (half and half again).

With half of the dough quarter pieces, take two plain pieces at a time, roll into a ball and set aside. With the other half of the dough quarter pieces, combine two pieces inserting a teaspoon of pimiento to cheese between and rolling into a ball covering the cheese.

Dip each ball into olive oil and then shredded cheese mixture.

Place pieces in a greased Bundt pan. Alternate plain and pimiento cheese filled. Arrange evenly around the pan, somewhat overlapping.

Bake at 375 degrees for 25-30 minutes until golden brown. Let cool for 5-10 minutes then turn pan over onto a plate and serve.

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