

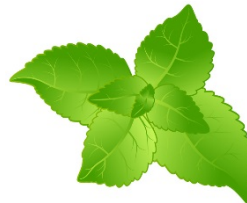


Easter Recipes

Pastel Mint Patties

Ingredients:

- ¼ cup butter, softened
- ⅓ cup light corn syrup
- 4 cups powdered sugar, divided
- 1 - 2 tsp. mint extract
- Food coloring
- ½ cup granulated sugar (to roll balls in)



Directions:

Combine butter and corn syrup together in a small bowl.
Add 2 cups powdered sugar and your choice of extract and beat until well combined. Add extract ½ teaspoon at a time until the mixture reaches your desired flavor.
Stir in an additional cup of powdered sugar.
Turn bowl onto a cutting board sprinkled with last cup of powdered sugar.
Knead the mixture until sugar is absorbed and is completely smooth.
Divide dough into four portions.
Tint one portion pink, one green, one blue and one yellow.
Shape into ¾ inch balls and roll in granulated sugar.
Flatten gently with a fork.
Let candies stand, uncovered, at room temperature for 1 day.
Store in an airtight container.

Egg Salad Sandwiches

Ingredients:

3 eggs
1 Tbsp. mayonnaise
1 tsp. Dijon mustard
1 Tbsp. chives
Salt & pepper
4 slices wheat bread
Arugula



Directions:

Place eggs in a pan; cover with cold water and bring to a boil.
Cover pan and turn off heat. Let sit for 8 minutes.
Fill pan with cold water to stop cooking.
Peel eggs, roughly chop and place in a bowl.
Add mayonnaise, mustard, chives, salt and pepper.
Gently mix.
If mixture is too dry, slowly add a little more mayonnaise.
Garnish bread with arugula and place half the mixture on each sandwich.

Coconut Cream Eggs

Ingredients:

8 oz. softened Cream Cheese
1 Tbsp. softened Butter
4 cups Powdered Sugar
1 cup Shredded Coconut
1 Tbsp. Shortening
2 cups Semi-Sweet Chocolate Chips



Directions:

Using a hand mixer, beat cream cheese and butter until blended.

Incorporate powdered sugar and coconut.

Refrigerate for 1 hour or until easy to mold with hands.

Prepare a baking sheet by lining with wax or parchment paper.

Dust your hands with powdered sugar and mold mixture into egg shapes.

Place on a prepared baking sheet.

Place in freezer for 2 hours or until eggs are firm.

Melt chocolate chips and shortening in microwave by heating for 30 seconds, then stirring and repeating until melted and smooth.

Dip eggs into chocolate mixture so that they are completely coated.

Place back on prepared pan.

Refrigerate until hardened

Traditional Easter Bread

Ingredients:

24 ounces beer

2 pounds brown sugar

1/2 cup butter

6 eggs

1 teaspoon vanilla

9 cups flour

1/4 cup baking powder

3 cups raisins

3 cups candied fruit



Directions:

Heat oven to 350 F. Lightly grease four loaf pans.

In a saucepan over medium low, mix together the beer, sugar and butter. When sugar and butter have melted completely, remove from heat and set aside to cool. Once cooled, add in the beaten eggs and vanilla.

Mix together flour, baking powder, raisins and candied fruits in a separate bowl.

Add in the wet mixture gradually, mixing alternately. Pour into greased loaf pans.

Bake for an hour and a half or until fully cooked and golden brown.

Carrot Cookies

Ingredients:

1 cup shortening
3/4 cup sugar
1 egg
1 cup cooked, mashed carrots
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
Orange Icing, below



Directions:

Beat shortening, gradually adding sugar until light and fluffy. Add egg, carrots and vanilla. Beat well after each addition. Sift together dry ingredients. Stir into carrot mixture and mix well. Drop by tablespoonfuls onto greased baking sheets. Bake at 350° for about 20 minutes. Spread with Orange Icing while cookies are still warm.

Orange Icing

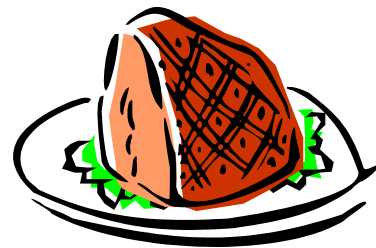
Grated rind of 1 orange
Juice of ½ orange
1 tablespoon butter
1 1/4 cup sifted confectioners' sugar

Combine juice and orange rind with butter; stir in sifted confectioners' sugar. Add more juice or confectioners' sugar as needed.

Easter Ham

Ingredients:

One whole ham (with bone)
1/3 cup mustard
1/3 cup syrup
2 tablespoons brown sugar
2 teaspoons onion powder



Instructions:

Heat oven to 325 F. Prepare ham by rinsing and patting dry.

Combine mustard, sugar, syrup, and onion powder in a bowl. Place ham in an oven roasting pan, and glaze with the mixture using a pastry brush.

Roast ham in the preheated oven, uncovered, for about two hours, until golden and fully cooked. Let cool at room temperature for about ten minutes before serving or carving.

Classic Deviled Eggs

Ingredients:

12 hard-cooked eggs, peeled and cut lengthwise

1/2 cup mayonnaise

1 teaspoon dry ground mustard

1 teaspoon white vinegar

1/4 teaspoon salt

1/2 teaspoon ground black pepper

Paprika for garnish



Instructions:

Remove the egg yolks to a small bowl and mash with a fork. Add mayonnaise, mustard powder, vinegar, salt and pepper and mix thoroughly. Fill the empty egg whites with the mixture and sprinkle lightly with paprika.

Carrot Salad

Ingredients:

Zest and juice of 2 limes

3 tablespoons extra-virgin olive oil

2 tablespoons honey

1/2 teaspoon dry mustard

1/8 teaspoon crushed red pepper

Salt

1/4 pound carrots, peeled and sliced crosswise

1/2 cup sliced dried apricots

3 small scallions, sliced



Directions:

In a medium pan over low heat, cook lime juice, olive oil, honey, mustard, and red pepper until warm, about 1 minute. Remove from heat and cover.

In a large pot of boiling, salted water, cook carrots until just tender, 2 to 3 minutes. Drain and transfer carrots to a serving bowl.

Add dried apricots and scallions. Toss salad with warm honey-lime dressing. Sprinkle with lime zest.

Hot Ham and Cheese Sliders

Ingredients:

1 package Hawaiian Rolls

Deli Ham (sliced)

Cheese (sliced)

5 Tbsp. butter

½ tsp. garlic powder

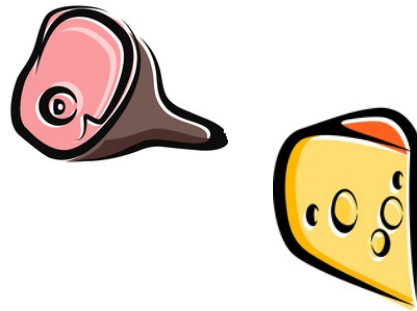
1 Tbsp. mustard

3 tsp. packed brown sugar

½ tsp. Worcestershire sauce

¼ tsp. salt

Poppy seeds



Directions:

Slice the whole package of rolls in half lengthwise, without breaking them apart.

Lay the bottom half in an 8 x 11 inch pan. Evenly pile on ham and cheese. Top with the other half of the rolls.

Prepare sauce by heating the butter, sugar, Worcestershire sauce, mustard, garlic powder, and salt in a small pan. Whisk just until smooth and melted.

Evenly drizzle the butter glaze over the sandwich. Sprinkle with poppy seeds.

Cover the pan with foil and bake at 350 degrees for 15 minutes; remove foil and bake 5 minutes longer.

Egg in a Basket

Ingredients:

6 small squares of puff pastry
6 eggs
3 scallions
Grated cheese
Salt, pepper



Directions:

Grease a muffin tin. Place a sheet of puff pastry in each greased cup. Push it down so it's easy to fill, being careful not to poke holes, and making sure a little of the puff pastry comes out on top to create the basket effect.

Slice the scallions into small rings. Put a little bit of grated cheese and some scallion on the bottom of the pastry cup. Crack an egg in each cup and sprinkle some more cheese and a couple of rings of scallion on top of the raw egg. Grind a little fresh black pepper over the egg.

Place muffin tin with puff pastry and eggs in a pre-heated oven (350F) and bake until the visible part of the puff pastry is puffed and crispy and the egg is cooked. Remove the puff pastry baskets with the cooked egg from the muffin tin and serve.

Pineapple Upside-Down Cake

Ingredients:

1 box yellow cake mix, prepared according to package directions
Eggs
Oil
Water
1 cup dark brown sugar
1/4-1/2 cup butter
1 (20 ounce) can sliced pineapple
1 (8 ounce) jar maraschino cherries



Directions:

Follow instructions on cake box for making an oblong single layer cake.

Prepare cake batter and set aside.

Cut up butter in small pieces and place all over the bottom of the oblong pan.

Sprinkle brown sugar generously over the butter.

Place pan on the stove (or in the oven) and heat slowly until butter and sugar melt to a liquid then remove from heat.

Evenly space the pineapple slices around the bottom of pan in the heated sugar and butter.

Place the cherries between the pineapple slices.

Pour cake batter on top of the pineapples.

Place in oven and bake as directed on cake box.

As soon as cake is done place a plate over the cake and turn upside down and carefully remove pan.

Creamy Potatoes and Peas

Ingredients

6-8 new red potatoes, cubed

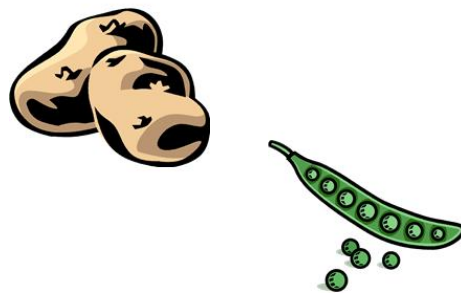
3-4 Tbsp. butter

¼ c. flour

1 c. milk

Salt & pepper

1 c. peas



Instructions

Boil potatoes in salted water until fork tender, approx. 10-15 minutes depending on the size of your potato cubes. Drain and set aside.

In a medium saucepan, melt butter over medium heat. Slowly add flour, stirring, until flour/butter mixture becomes doughy.

Slowly add milk, whisking constantly until mixture becomes smooth and creamy.

You want it to be a gravy consistency. Add salt and pepper to taste.

Add peas and bring to a slight simmer.

Carefully fold creamy mixture into potatoes until potatoes become covered.

Serve hot.