

## Title:

Special Easter Recipes

## Word Count:

394

## Summary:

As Easter draws near, we're often left scrambling trying to find the right ham recipe for easter dinner, or even the right demi-glaze to make for that ham. What about dessert? Surely you're going to need a great dessert recipe, right?

## Keywords:

food, easter, holidays, cooking, women, family

## Article Body:

As Easter draws near, we're often left scrambling trying to find the right ham recipe for easter dinner, or even the right demi-glaze to make for that ham. What about dessert? Surely you're going to need a great dessert recipe, right?

Well, I've included a couple of my own for your own use. Please feel free to use these recipes for your next family gathering and enjoy the feast that is sure to come.

## 1) Cinnamon Pork Roast

Serves 6

## Ingredients:

- 3-1/2 to 4 pounds boneless center-cut pork loin roast
- 2 tablespoons cinnamon
- 2 tablespoons salt
- 1 teaspoon freshly ground white pepper
- 2 tablespoons sugar
- 1 onion (about 1/2 cup), finely grated
- 4 garlic cloves (about 2 tablespoons), minced
- 1 or 2 tablespoons of soy sauce

## Recipe Properties:

Combine cinnamon, salt pepper, sugar, onion, and garlic. Blend in 1 tablespoon soy sauce. If not spreadable, add another tablespoon of soy sauce. Rub mixture into loin. Refrigerate 3 hours to overnight. Grill pork over medium-low indirect fire 1-1/4 to 1-1/2 hours or until the internal temperature is 155 degrees F. Allow to rest for 5 to 10 minutes before cutting into thin slices.

## 2) Raspberry Glazed Ham

## Ingredients:

1 (4-5 lb.) fully cooked boneless smoked ham  
2 tbsp. lemon juice  
1/3 c. seedless red raspberry jam  
1/4 c. dry white wine  
2 tsp. cornstarch  
1 tbsp. butter

## Recipe Properties:

Score ham in diamond pattern, if desired. Place on rack in a shallow roasting pan. Bake, uncovered, in 325 degree oven for 1-3/4 hours. Meanwhile, in small saucepan, blend wine and lemon juice into cornstarch. Add about half of the jam. Cook and stir until thickened and bubbly. Stir in remaining jam and butter. Heat and stir until butter is melted. Brush ham with raspberry glaze. Bake 10 minutes more. Spoon remaining glaze over ham. Garnish with watercress, if desired.

## 3) Scalloped Zucchini

## Ingredients:

- 2 small zucchini, cut up and peeled
- 1 egg, beaten with one fourth cup whole milk
- 1 ounce pepper cheese
- 1 small onion, chopped
- 1 to 2 slices white bread, torn in pieces
- 1-4 ounce can mushrooms or 4 ounces fresh, sliced if large
- 1 ounce smoked sausage

## Recipe Properties:

Mix all ingredients in a buttered casserole dish. Bake at 350F for about 30 minutes. Easy dish to make, goes great as a side dish.

As you can see, there are some great recipes to make for Easter. Go ahead and stop by <http://www.easterrecipes.org> to find more recipes along with pictures and reviews of your favorites as well as ones you've never heard of. Good eating this holiday!