



There are so many different Easter traditions, but a delicious meal is always necessary when you're gathering friends and family — whether you're doing so after a church service, an Easter egg hunt or both. Freshen up your holiday menu by trying one of these recipes.

### CREATE COLORFUL EASTER EGGS

Many fond memories and traditions are tied to Easter egg coloring, and some people may have their preferential kits or practices to achieve beautiful eggs. But embracing some new tips and tricks can produce beautiful eggs and make this beloved tradition even more fun.

- Begin with firm, hard-boiled eggs. Bring a pot of water to a rolling boil. Then use a large spoon to gently lower the eggs into the water. Lower the heat to maintain a simmer and boil for just about 12 minutes. Transfer the eggs to a bowl with ice cold water and let them cool. Allow the eggs to cool completely before coloring.
- Lay out newspaper or an old tablecloth to soak up any spills. In addition, empty egg cartons make ideal drying racks.
- Make patterns or other designs on the eggs. Use a white crayon to draw on the egg directly. The dye will not stick to the wax. Or use string, rubber bands, tape, stickers or other items to create your pattern. Dip the egg and then remove the materials afterward to reveal the design.
- Swirl a few drops of food coloring into shaving cream on a flat surface. Roll the eggs into the mixture, let dry, and then gently clean to remove the excess shaving cream. The result is a marbled effect.
- Recognize that you don't have to "dye" eggs at all. Use a sponge to dab on a design. Strips of tissue paper can be adhered to the egg with glue or shellac. Children may enjoy submerging the egg in glue and then coating it in glitter.



# Spring into the season



## RECIPES FOR EASTER

### WHISKEY WILD CHERRY COKE GLAZED HAM

Mixing Cherry Coke with whiskey gives this baked ham a sweet and spicy kick. It's wonderful for basting on the savory ham. A flavorful and beautiful ham perfect for any holiday. Make sure to baste the ham every 15 minutes or so. It helps to intensify the flavor and prevents the baked ham from drying out.

#### INGREDIENTS:

Bone-in fully cooked ham  
 ½ cup whiskey  
 3 cups Cherry Coke  
 ½ cup brown sugar  
 Whole cloves  
 Salt and pepper  
 Pinch of each: garlic powder, paprika, ground thyme, cayenne pepper and oregano

#### DIRECTIONS:

1. Preheat oven to 325 degrees. Score the ham on the diagonal along the fat side and insert whole cloves in the corners of each slice.
2. Season the ham with the salt, pepper and pinches of each herb by mixing together and rubbing over the ham.
3. Cover the ham with brown

sugar and pour 1 cup of Cherry Coke in the bottom of the roasting pan.  
 4. Cook the ham for about an hour to an hour and a half.  
 5. Mix the remaining Cherry Coke and whiskey.  
 6. Baste the ham with the mixture often throughout the cooking process. When you are out of the

whiskey and cola mixture, use the pan juices. It will have some of the brown sugar and ham flavor. When the ham reads 140 degrees on a thermometer, it's done.  
 7. Take out of oven and cover with aluminum foil for 15 minutes.  
 8. Remove the cloves. Slice and serve with honey glazed carrots and potatoes gratin.



### HONEY GLAZED CARROTS

These honey glazed carrots are the perfect side dish. They're easy enough for a weeknight meal but fancy enough for your holiday dinner. The honey enhances the natural sweetness of the carrots in every bite!

#### INGREDIENTS:

3½ cups fresh baby carrots  
 2 tablespoons butter  
 3 tablespoons honey  
 1 teaspoon parsley flakes  
 Kosher salt and freshly ground black pepper, to taste

#### DIRECTIONS:

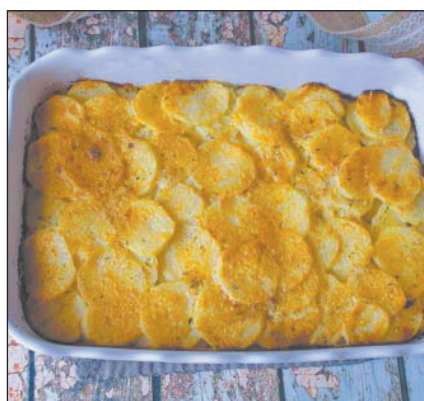
1. Place carrots in a saucepan and cover with water.
2. Bring to a boil. Reduce heat; cover and simmer 10-15 minutes or until tender.
3. Drain. Add butter, honey, salt, pepper and parsley. Stir to coat with honey and parsley.

### ASIAGO & GRUYERE POTATOES GRATIN

This grown-up version of potato gratin has the perfect flavor combination your whole family will love. The cottage cheese and half and half mixture is the liquid that cooks the potatoes. It makes the dish nice and creamy with lots of flavor from the fresh thyme and hint of cayenne. What makes this scalloped potatoes recipe special is the selection of cheeses. Gruyere and Asiago is a rich combination that makes this a truly decadent and cheesy scalloped potatoes side dish.

#### INGREDIENTS:

1½ cups cottage cheese  
 2 tablespoons fresh thyme leaves, chopped  
 1 teaspoon garlic, chopped  
 1 dash cayenne pepper or to taste  
 1 cup half and half  
 1½ cups Gruyere cheese, grated  
 1 cup Asiago cheese, grated  
 3 pounds russet potatoes, peeled and thinly sliced  
 Salt, to taste



#### DIRECTIONS:

1. In a food processor or blender, combine cottage cheese, thyme, garlic and cayenne pepper. Salt and pepper to taste. Process until smooth.
2. Slowly add half and half while the processor is running. Set aside.
3. Combine Gruyere and Asiago cheese. Set aside.
4. Layer one-third of potato slices in the bottom of a greased 13-by-9-inch baking dish. Sprinkle potatoes with salt to taste.

5. Pour one-third of cottage cheese mixture over potatoes.
6. Top with one-third of shredded cheese mixture.
7. Repeat two more times with remaining ingredients.
8. Cover with aluminum foil and bake in a preheated at 400 degrees oven for 50 minutes.
9. Remove cover and continue baking 40 minutes or until potatoes are tender and cheese is golden brown.
10. Remove from oven and allow to stand 15 minutes before serving.

### HOMEMADE EASTER EGGS CANDIES

Creamy and smooth, these homemade Easter candies are delicious! We're not sure which we liked more, the coconut or peanut butter version. We kept tasting both trying to decide. The coconut version tastes like a Mounds bar and the peanut butter version is a homemade peanut butter cup. They'd be a cute addition to any Easter basket. Or, place a few in a cellophane bag and you have a lovely place card for your Easter meal.



#### INGREDIENTS:

½ stick butter, room temperature  
 4 ounces cream cheese, room temperature  
 1 teaspoon vanilla  
 1 pound powdered sugar (6 cups)  
 One 14-ounce bag coconut  
 ¾ cup peanut butter  
 One 12-ounce bag semi-sweet baking chips  
 2 tablespoons Crisco or butter  
 Sprinkles for decoration

#### DIRECTIONS:

1. Mix together butter, cream cheese and vanilla well.
2. Add the box of powdered sugar and mix well. Split in half.
3. In one half, add the bag of coconut. In the other half, add the peanut butter.
4. Beat both until fully combined.
5. Shape into Easter eggs and freeze for half an hour on wax paper on a cookie sheet.
6. Melt your semi-sweet

- morsels in the microwave in 30-second intervals with the butter or Crisco until hot, about 2 minutes.
7. Take out a small batch and dip it into chocolate.
8. Shake them to get off excess chocolate and place back onto wax paper.
9. Place sprinkles on the coconut eggs to tell them apart. Put in the fridge for about 30 minutes, then put into airtight containers. Separate the layers with wax paper.

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