

easter

[spring]

2022

guest list

1. craig thompson
2. gavin duggan
3. rick white
4. stacey gelsheimer
5. michael shinnick
6. greg plum
7. jackie miller

menu

1. deviled egg dip w/ crackers
2. baked salami
3. spinach salad
4. spring focaccia with lemon + dill
5. glazed spiral cut ham
6. hashbrown casserole
7. pineapple souffle
8. magnolia bakery's banana pudding trifle
9. impossible coconut pie
10. miniature cheesecakes

guest menu

deviled egg dip

[all recipes]

cooking spray
8 large eggs
½c mayonnaise
6oz cream cheese
1tbsp mustard
¼c pickle relish
2tsp worcestershire sauce
1tsp cajun seasoning
3 green onions, thinly sliced, white + green parts separated
paprika for garnish
¼c olives with pimientos, chopped (optional)

1. preheat the oven to 350° f (180° c). lightly grease a loaf pan with cooking spray. crack eggs into the pan + set the loaf pan inside a 9x13-inch baking dish. add enough water to the baking dish to come up high enough on the loaf pan to be level with the eggs inside.
2. bake eggs in the preheated oven until fully set, 25 to 28 minutes. remove from water bath + let cool for 10 minutes.
3. add eggs to a food processor + process until finely chopped. add mayonnaise, cream cheese, mustard, pickle relish, worcestershire, cajun seasoning, + white parts of green onion. reserve green part of green onion for garnish. process until very smooth, 1 to 2 minutes.
4. transfer dip to a bowl, cover, + refrigerate for at least 2 hours. top with reserved green onions, sprinkle with paprika, + top with chopped olives. serve with crackers or toasted bread.

baked salami

[mom]

1 2lb whole salami I prefer Kosher, Hebrew National (Costco)
12oz jar apricot preserves
4 oz jar dijon mustard (1/2 a jar)

1. slice salami about 1/8 to 1/4 inch thick, but not all the way through. leave it intact enough at the bottom so it will hold together.
2. place salami, apricot preserves and dijon mustard all in a large zip lock bag.
3. shake the bag so the marinade covers the entire salami. let salami sit in marinade overnight in refrigerator.
4. bake at 350 for 30 – 40 minutes and then place under broiler for a few minutes to toast the top of the salami. cut up salami and use toothpicks to serve. use extra marinade as a dipping sauce

spinach salad with homemade dressing

[mom]

½c sugar
1tbsp lemon juice
½c oil
¼c vinegar
1tbsp ketchup
1tsp salt

1. whisk together all dressing ingredients + add salt and pepper to taste.
2. add toppings: mushrooms, hardboiled eggs, bacon bits and croutons
3. dress salad right before serving.

slow cooker cheesy hashbrown casserole

[adapted from lilluna.com/slow-cooker-hash-brown-casserole]

10.75-oz can cream of chicken soup
10.75-oz can cheddar cheese soup*
12oz sour cream
30oz hashbrown potatoes shredded, frozen*
2c of shredded cheddar
1/4tsp. black pepper

1. spray a slow cooker with cooking spray.
2. break up the bag of hashbrowns.
3. in a large bowl combine chicken soup, cheddar cheese soup, sour cream, hashbrowns, cheese + black pepper. stir to combine.
4. pour into slow cooker + cook for 3 hours on low.
5. cover + cook an additional 30 minutes.

cook's note

this recipe fits into the triple wide crock pot + the asterisks represent adaptations.

sunny's apple-bourbon ham glaze

[food network]

1c apple cider
1c packed dark brown sugar
½c bourbon
2tsp pumpkin pie spice
teeny tiny pinch of ground cloves
3tbspp unsalted butter
kosher salt + freshly ground black pepper
one 7- to 10-lbs precooked spiral ham

1. preheat the oven to 325° f.
2. to make the glaze, add the apple cider, brown sugar, bourbon, pumpkin pie spice + cloves to a large pot. turn the heat to medium high + cook, while stirring, until the liquid reduces + becomes slightly thickened like a glaze, 10 to 15 minutes. add the butter + stir to melt. taste + season with salt + pepper.
3. lay out plenty of aluminum foil to wrap the ham in + create a bed for it. place the ham in the center of the aluminum foil + pull the sides up around it, leaving the top exposed. pour over half the glaze, getting it into the spirals. finish tightly wrapping the ham + place it on a rack in a roasting pan. fill the pan with water, but do not let it touch the bottom of the ham.
4. cook until the internal temperature reaches about 140° f (gauge 15 to 20 minutes per lbs). remember, it is already cooked, so you just need to bring it to temperature without drying it out.
5. remove the ham + raise the oven temperature to 400° f. pull back the aluminum foil (watch out--it's steamy + hot!!). with a brush + the remaining glaze, slather the top of the ham, allowing the glaze to get into any creases of the spiral you see. place back in the oven uncovered but still sitting in the foil + roasting pan, an additional 10 to 15 minutes. remove + rest 10 minutes before serving.

pineapple souffle

{ mom }

1 stick of butter
½c sugar
2 eggs
½c milk
6-7 slices of bread, cubed
15.25oz chunked/crushed pineapple with juice

1. cream together butter + sugar.
2. add beaten eggs & milk to creamed mixture. stir in bread cubes.
3. stir in pineapple + spread in 8" pan.
4. bake 30-40 minutes @ 350° until firm + browned around the edges.

lemon + dill focaccia

[chat gpt]

dough:

1c warm water (110°f)
2tbspp olive oil
2 ½c bread flour
1tsp sugar or honey
1tsp salt
2 ¼tsp active dry yeast

topping:

zest of 1 lemon
2-3tbspp fresh dill, chopped
2-3tbspp olive oil
flaky salt
optional: thin lemon slices or light squeeze of lemon juice after baking

make dough (bread machine):

1. add ingredients in this order: water, olive oil, flour, sugar, salt, yeast. run the dough cycle.

shape + second rise:

2. lightly oil a 9x13 pan. transfer dough + gently stretch to fit. cover + let rise 30-45 minutes, until puffy.

dimple + top:

3. preheat oven to 425°f. press deep dimples all over dough.
4. mix olive oil, lemon zest, + dill, then drizzle evenly over dough. sprinkle with flaky salt. (optional: tuck a few thin lemon slices into dimples.)

bake:

5. bake 20-25 minutes until golden brown. (optional: lightly squeeze fresh lemon juice over warm focaccia.)

notes

6. let dough rest 10 minutes if it resists stretching. use generous olive oil for a crispier crust.
7. best served slightly warm or at room temperature.

impossible coconut pie

[mom]

1 stick of butter
½c self rising cake flour
or substitute:
½c all-purpose flour
¾tsp baking powder
pinch of salt (about ⅛tsp)
1c flake coconut
2 eggs
1 ½tsp vanilla
1c sugar
2c milk

1. melt the butter first so that it blends smoothly.
2. put all ingredients in blender for 2 minutes (don't over blend) + pour into 9" ungreased pie pan.
3. bake at 45 minutes at 350°. it will look jiggly in the center, but sets as it cools.

miniature cheesecakes

[mom]

24 cupcake liners
24 vanilla wafers
16oz cream cheese,
softened
¾c sugar
2 eggs
1tbsp lemon juice
1tsp vanilla
21oz can pie topping
(blueberry, peach or
cherry)
½c sliced nuts, optional

1. line cupcake pans with liners. place a vanilla wafer in the bottom of each.
2. in a small bowl, beat cream cheese, sugar, eggs, lemon juice + vanilla until light + fluffy.
3. fill the liners ¾ full with cheese mixture.
4. bake in preheated 375° oven for 15-20 minutes.
5. top each with filling + nuts, if using.
6. chill before serving.

magnolia's famous banana pudding

[food network]

one 14oz can sweetened
condensed milk
1 ½c (360 g/12.7 oz)
ice-cold water
one 3.4oz package
instant vanilla pudding mix
(preferably jell-o brand)
3c (720 g/25.5oz) heavy
cream
one 11oz box nilla wafers
4 to 5 ripe bananas, sliced

1. in a stand mixer with the whisk, beat the condensed milk + water on medium speed until well combined, about 1 minute. add the pudding mix + beat until there are no lumps + the mixture is smooth, about 2 minutes. transfer the mixture to a medium bowl, cover + refrigerate until firm, at least 1 hour or overnight.
2. in a stand mixer with the whisk, whip the heavy cream on medium speed for about 1 minute, until the cream starts to thicken, then increase the speed to medium-high + whip until stiff peaks form. be careful not to over whip.
3. with the mixer running on low speed, add the pudding mixture a spoonful at a time. mix until well blended + no streaks of pudding remain.
4. to assemble, select a trifle bowl or a wide glass bowl with a 4- to 5-quart capacity.
5. saving 4 to 5 cookies for the garnish on top, begin assembly. spread one-quarter of the pudding over the bottom + layer with one-third of the cookies + one-third of the sliced bananas (enough to cover the layer). repeat the layering twice more. end with a final layer of pudding. garnish the top with additional cookies or cookie crumbs.
6. cover tightly with plastic wrap + refrigerate for 4 to 6 hours. cookies should be tender when poked with a knife. this dessert is best served within 12 hours of assembling.