

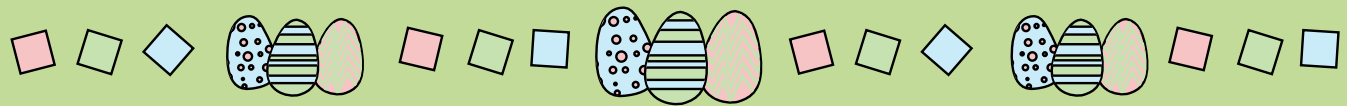


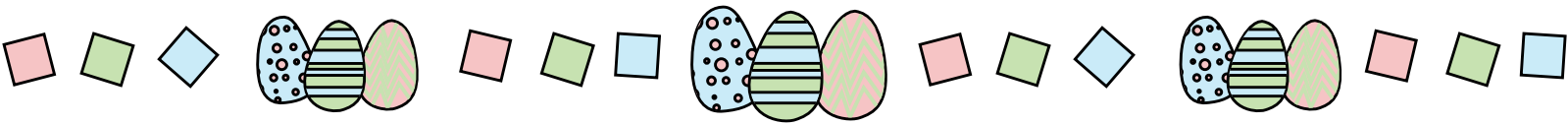
the Everything Easter eCookbook

34 Effortless Recipes for Easter Brunch, Dinner & More



A Free eCookbook from Mr. Food sponsored by





The Everything Easter eCookbook: 34 Effortless Recipes for Easter Brunch, Dinner & More

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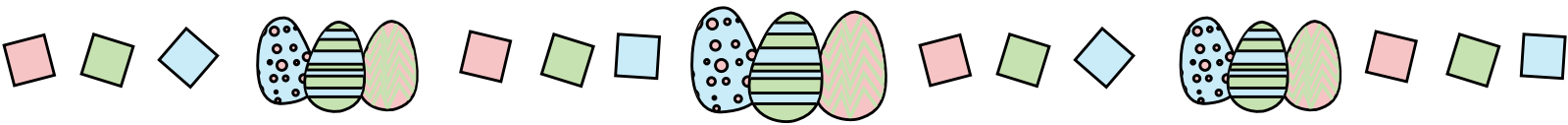
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The Everything Easter eCookbook: 34 Effortless Recipes for Easter Brunch, Dinner & More
Find thousands of Mr. Food recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food recipe Newsletter at www.mrfood.com



Dear Mr. Food Fans,

It is with great pleasure that Silver Spring Foods along with Mr. Food presents you with this collection of holiday recipes. We worked closely with Mr. Food and his Test Kitchen Team to share some many of our holiday-inspired recipes we knew you would love, including our best seasonal recipes that highlight a few of our most popular horseradish, mustard, and sauce products.

We're sure you'll find that Silver Spring horseradish, mustards and sauces are convenient condiments that food lovers use to add more flavor and excitement to regular meals without adding fat, cholesterol or excessive calories. Our hope is that you too can discover the benefits of incorporating some horseradish, mustard and sauces into your cooking routine.

So this holiday season, don't forget to look for Silver Spring products in the refrigerated section of your local market, or you can even order them online at www.silverspringfoods.com. A little tip from us to you, is always keep horseradish cold to keep the taste "hot!"

We'd also like to share our rich and tasty history with you. Silver Spring is part of the Huntsinger Farms, Inc. family of brands, which dates back to 1929, when Ellis Huntsinger started the company in Eau Claire, Wisconsin. Over the years Silver Spring has grown to be the world's largest grower and processor of horseradish, one of America's fastest growing specialty mustard brands, and a premier niche co-packer of condiments. Our family has grown too, and includes other names that may be familiar to you like Bookbinder's Foods, Kelchner's Horseradish Products, Atlantic Brand and Thor-Shackel.

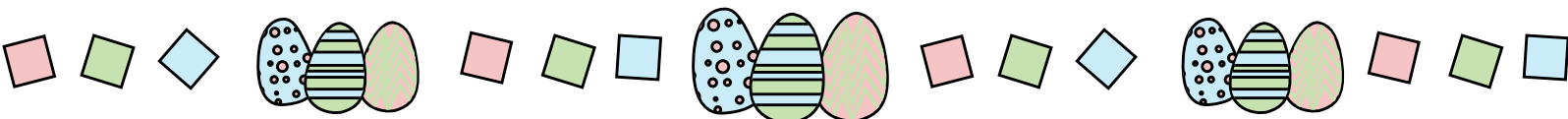
And just as Mr. Food continues to make our lives tastier with his quick and easy recipes; we hope you will find that our Silver Spring products add flavorful excitement to your mealtime. More of our delicious recipes and serving suggestions are available on our website, Facebook and YouTube pages.

So, whether you're celebrating Easter or Passover, we would like to wish you and your family a blessed holiday. May your table always be filled with an abundance of flavorful dishes!



Sincerely,

Mike Walsh
President
Silver Spring Foods, Inc.



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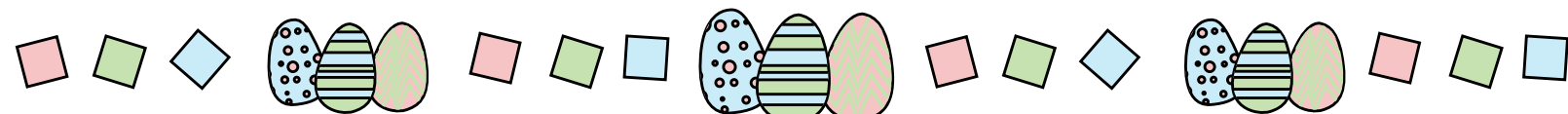
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Zippy Bloody Mary

These cocktails are delicious, with or without alcohol. Try Zippy Bloody Marys the next time you've got company over.

Ingredients

1 (46-ounce) can tomato juice
3 tablespoons lime juice
1 tablespoon Worcestershire sauce
1 tablespoon prepared white horseradish, drained 
1 teaspoon hot pepper sauce
3/4 teaspoon salt
1/2 teaspoon black pepper
3/4 cup vodka (optional)
6 celery stalks, trimmed and cleaned
Ice cubes

Serves: 4 **Preparation Time:** 5 minutes



Directions

1. In a large covered jar or pitcher, combine all ingredients except celery and ice. Shake or mix until evenly blended.
2. Place a celery stalk and a few ice cubes in individual tall drink glasses.
3. Pour Bloody Mary mixture over ice and serve.



Did You Know?

Horseradish is a hardy perennial member of the Cruciferae or mustard family and is harvested in the spring and fall.



Quiche Lorraine

We've all seen quiche with lots of different fillings, but when it's accented with bacon this way, it's like our old French standby.

Ingredients

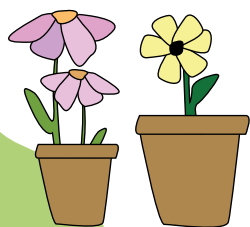
Serves: 8

Cooking Time: 35 minutes

1 unbaked 9-inch pie shell	1 teaspoon onion powder
1 cup (4 ounces) shredded Cheddar cheese	1/4 teaspoon black pepper
1 cup (4 ounces) shredded Swiss cheese	1/4 teaspoon ground nutmeg for topping
1/2 cup bacon bits	
2 eggs	
1 cup milk	

Directions

1. Preheat oven to 350 degrees F.
2. In a medium-sized bowl, combine cheeses and sprinkle half mixture into pie shell. Sprinkle on bacon bits then cover with remaining cheese combination.
3. In a small bowl, combine eggs, milk, onion powder, and black pepper and beat until thoroughly mixed. Pour over cheese and sprinkle with nutmeg.
4. Bake 40 to 45 minutes or until firm and a wooden toothpick inserted in center comes out clean. Cool 5 minutes before cutting into pie-shaped pieces.



Notes:

This recipe is from The Best of Mr. Food Cookbook Series Oxmoor House, Inc. If you would like more recipes like this, [click here](#).



Easter Brunch Punch

Serving punch at a holiday brunch or other party is not only festive, but it makes things easier for you as the host. Give our Easter Brunch Punch a try and you'll see just what we mean. Everybody'll be happy, including you!

Ingredients

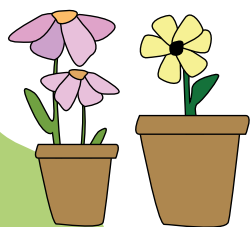
- 1 (12-ounce) can frozen orange juice concentrate, thawed
- 1 (12-ounce) can frozen lemonade concentrate, thawed
- 3 cups pineapple juice
- 2 cups peach nectar
- 1 (1-liter) bottle ginger ale
- 5 cups ice cubes
- Orange, lemon, and pineapple slices for garnish

Serves: 15 **Preparation Time:** 5 minutes



Directions

1. In a large punch bowl, combine orange juice and lemonade concentrates, and pineapple juice and peach nectar; stir until well combined.
2. Cover and chill until ready to serve then stir in ginger ale and ice cubes, float fruit slices on top, and serve immediately.



Notes:

If you prefer an alcoholic version, substitute 1 (750-ml) bottle of champagne for the ginger ale.



Praline French Toast

Our version of French toast is like having dessert for breakfast! A rich brown sugar glaze with crunchy pecans tops off buttery bread for a breakfast that'll have everybody singing, 'OOH IT'S SO GOOD!!'

Ingredients

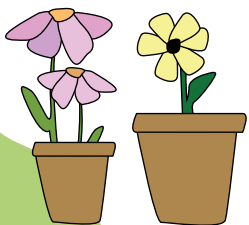
Makes: 20

Cooking Time: 15 minutes

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|--------------------------------------|--|
| 8 large eggs, lightly beaten | 3/4 cup packed brown sugar |
| 1 1/2 cups half-and-half | 1/2 cup maple syrup |
| 1 tablespoon brown sugar | 1 (2-ounce) package chopped pecans (3/4 cup) |
| 2 teaspoons vanilla extract | |
| 8 (1-inch-thick) slices French bread | |
| 1/2 cup butter | |

Directions

1. Combine first 4 ingredients in a large bowl, stirring with a wire whisk until blended. Pour 1 cup egg mixture into a greased 9- x 13-inch baking dish, place bread in dish; pour remaining egg mixture over bread. Cover and chill 8 hours.
2. Preheat oven to 350 degrees F. Combine butter, brown sugar, maple syrup, and pecans in a microwave-safe bowl. Cover with plastic wrap, and microwave at HIGH setting 30 seconds. Pour over bread.
3. Bake, uncovered, 30 minutes or until set and golden.



Notes:

Go ahead...mix or match your favorite cheeses. This is even a great way to use up those bits of leftover cheeses in the back of your fridge.



Asparagus Frittata

This brunch-worthy Asparagus Frittata is so quick to make, but is sure to be talked about long after your get-together. It's the secret ingredients that add that special flavor that makes this frittata a stand-out.

Ingredients

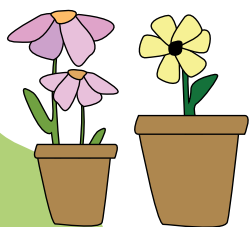
10 eggs
1/2 cup honey Dijon mustard and mayo blend 
2 tablespoons grated Parmesan cheese, plus extra for garnish
1/2 teaspoon salt
1/4 teaspoon black pepper
1 tbs olive oil
1 tbs butter
1/2 bunch fresh asparagus, trimmed and cut into 1/2-inch pieces
1/2 cup sliced scallions
2 cups fresh baby spinach

Serves: 8 **Cooking Time:** 30 minutes



Directions

1. In a large bowl, combine eggs, honey Dijon mustard and mayo blend, 2 tablespoons Parmesan cheese, salt, and pepper; mix well and set aside.
2. In a 10-inch skillet, heat oil and butter over medium-high heat. Add asparagus and scallions and saute 5 minutes. Add spinach and cook until almost wilted, spreading mixture evenly across bottom of skillet. Pour egg mixture over vegetables, cover, reduce heat to low, and cook 15 to 20 minutes, or until eggs are set.
3. Turn frittata out of the skillet, sprinkle with Parmesan cheese, and cut into wedges. Serve immediately.



Did You Know?

Keep it cold to keep it hot!
Horseradish root is refrigerated after harvest.



Country Club Fruit Salad

Turn your kitchen into the private dining room of a country club when you serve up this fresh fruit salad dressed in its light, lively yogurt sauce.

Ingredients

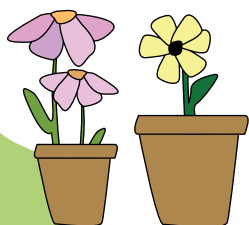
Serves: 4

Preparation Time: 5 minutes

- | | |
|--|--|
| 1 (8-ounce) container low-fat vanilla yogurt | 1/2 honeydew, peeled and cut into chunks |
| 1/2 cup honey | 2 oranges, peeled and sliced |
| 1/4 cup orange juice | 2 kiwis, peeled and sliced |
| 1/4 teaspoon grated orange peel | 1 pint fresh strawberries, washed |
| 1/4 teaspoon salt | |
| 1 cantaloupe, peeled and cut into chunks | |

Directions

1. In a medium bowl, combine yogurt, honey, orange juice, orange peel, and salt; mix well and set aside.
2. Arrange an assortment of fruit on 4 individual plates and drizzle with yogurt dressing. Serve immediately.



Notes:

To make a deluxe fruit platter, add a scoop of cottage cheese or fruit sorbet to each serving. Also, make sure to add any other favorite fruit.



Lemon Poppy Seed Bread



Quick breads have maintained their popularity by being not only quick but also easy to make and packed with flavor. Our Lemon Poppy Seed Bread is no exception!

Ingredients

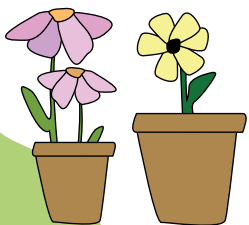
1/4 cup (1/2 stick) butter, softened
1/4 cup applesauce
1 cup sugar
1/2 cup egg substitute
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup low-fat milk
1 tablespoon grated lemon zest
1 teaspoon poppy seeds

Serves: 12 **Cooking Time:** 45 minutes



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 5-inch loaf pan with cooking spray.
2. In a medium bowl, beat butter, applesauce, sugar, and egg substitute until smooth.
3. In another medium bowl, combine flour, baking powder, and salt. Add to applesauce mixture, beating until well combined. Stir in milk, lemon zest, and poppy seeds.
4. Pour batter into loaf pan and bake 45 to 50 minutes, or until a toothpick inserted in center comes out clean. Allow to cool in pan.



Notes:

To make an easy glaze for this, stir together 3 tablespoons lemon juice and 1/4 cup confectioners' sugar until smooth and creamy. Pour over the loaf after removing it from the oven then allow loaf to cool in pan.



Hot Cross Buns



No croissants or kaiser rolls will do on this holiday — no siree! We want the traditional icing-topped hot cross buns. And now that you know how easy they are to make, We bet you're going to start serving them more and more throughout the year!

Ingredients

Makes: 2 dozen

Cooking Time: 12 minutes

4 cups all-purpose flour, divided	3/4 teaspoon salt
2 packages (1/4 ounce each) active dry yeast	3 eggs
1/2 teaspoon ground cinnamon	1/4 cup raisins
3/4 cup plus 2 tablespoons milk, divided	2 cups confectioners' sugar
1/2 cup vegetable oil	1 teaspoon vanilla extract
1/3 cup granulated sugar	

Directions

1. Coat a medium bowl and 2 baking sheets with cooking spray; set aside.
2. In a large bowl, combine 2 cups flour, yeast, and cinnamon; mix well. In a small saucepan, heat 3/4 cup milk, oil, granulated sugar, and salt just until warm. Add milk mixture to flour mixture. Add eggs and beat with an electric beater on low speed 30 seconds, scraping down sides of bowl as necessary. Increase speed to high and beat an additional 3 minutes.
3. Stir in raisins and remaining 2 cups flour to form a soft dough. Shape into a ball and place in coated medium bowl, turning to coat dough on all sides. Cover and place in a warm place to rise 30 minutes, or until doubled in size.
4. Preheat oven to 375 degrees F. Place on a lightly floured surface, punch down, and divide into 24 equal pieces.
5. Roll each piece into a small ball and place 1-1/2 inches apart on coated baking sheets. Cover and allow to rise in a warm place 30 minutes, or until doubled in size. Bake 10 to 12 minutes, or until golden. Allow to cool.
6. In a small bowl, combine confectioners' sugar, vanilla, and remaining 2 tablespoons milk; mix well. Spoon into a small resealable plastic storage bag. Cut a small corner off bag and make a cross with confectioners' sugar mixture on each bun. Serve, or cover until ready to serve.



Old Fashioned Buttermilk Biscuits

Incredibly light and fluffy, Old Fashioned Buttermilk Biscuits will simply melt in your mouth, just like Grandma's biscuits always did!

Ingredients

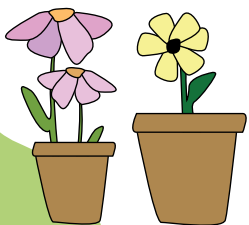
4 cups self-rising flour, plus more for rolling out
1 tablespoon baking powder
1 tablespoon sugar
3/4 cup vegetable shortening
2 cups buttermilk

Makes: 2 dozen **Cooking Time:** 15 minutes



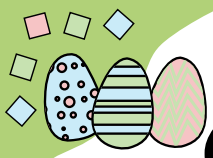
Directions

1. Preheat oven to 400 degrees F. Coat a large baking sheet with cooking spray.
2. In a large bowl, combine flour, baking powder, and sugar; mix well. Using a fork or pastry cutter, cut shortening into flour mixture until crumbly. Add buttermilk and stir just until a soft dough forms.
3. Lightly flour a flat surface; using a rolling pin, roll out dough to 1-inch thickness. Using a 3-inch biscuit or cookie cutter, cut into round biscuits and place on prepared baking sheet.
4. Bake 10 to 12 minutes, or until light golden. Serve warm, or remove to a wire rack to cool completely.



Notes:

Serve these with a little butter for the perfect addition to breakfast...or any meal, for that matter!



Cream Cheese Danish

No Easter breakfast celebration would be complete without a platter of our delectable Cream Cheese Danish pastries.

Ingredients

Makes: 20 squares

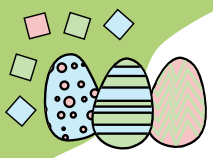
Cooking Time: 25 minutes

- 2 (8-ounce) cans refrigerated crescent rolls
- 1 large egg, separated
- 2 (8-ounce) packages cream cheese, softened
- 1 cup sugar
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- 3/4 cup chopped pecans
- Sifted powdered sugar

Directions

1. Preheat oven to 375 degrees. Unroll 1 can of rolls; press into a lightly greased 9- x 13-inch pan.
2. Beat egg yolk, cream cheese, and next 3 ingredients at medium speed with an electric beater until blended; spread over dough in pan.
3. Unroll remaining can of crescent rolls on a sheet of wax paper; press into a 9- x 13-inch rectangle. Place over cream cheese mixture. Whisk egg white; brush over dough. Sprinkle with pecans.
4. Bake 25 minutes. Sprinkle with powdered sugar, and cool in pan on a wire rack. Cut into squares.








Shrimp Cocktail Bar

Next time shrimp is on sale at the market, take advantage of this easy yet elegant idea for a Shrimp Cocktail Bar. Imagine offering up plump chilled shrimp with an assortment of tasty dippers for a crowd-pleasing way to get the party rolling.

Ingredients

- 8 cups (2 quarts) water
- 1 onion, chopped
- 1 celery stalk, chopped
- 3 tablespoons fresh lemon juice, divided
- 1 1/2 pounds large or colossal raw shrimp, peeled with tails left on, and deveined
- 1/2 cup jalapeno mustard 
- 1/2 cup honey mustard 
- 1/2 cup horseradish sauce 

Serves: 4 **Cooking Time:** 15 minutes



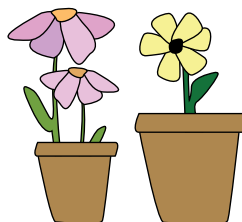
Directions

1. In a soup pot, bring water, onion, celery, and 2 tablespoons lemon juice to a boil over high heat. Add shrimp and cook 2 to 3 minutes, or until shrimp are pink and cooked through. Drain and chill at least 2 hours.
2. Meanwhile, in a medium bowl, combine jalapeno mustard, honey mustard, horseradish sauce and remaining lemon juice; mix well.
3. Cover and chill until ready to serve. Serve shrimp with assorted dipping sauces.



Did You Know?

Horseradish dates back 3,000 years and has been used as an aphrodisiac!



Notes:

You can mix and match your favorite dipping sauces, and to make your life easier, feel free to use some of the delicious prepared sauces available in your market.



Asparagus and Goat Cheese Salad

Say bye-bye to the boring salad of yesteryear because this new Asparagus and Goat Cheese Salad is in town and here to stay! Get ready for this one, everyone! It's a knock-out!

Ingredients

Serves: 6

Cooking Time: 3 minutes

- 1 pound fresh asparagus
- 2 tablespoons cider vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

- 1/2 cup vegetable oil
- 1 large head Boston lettuce, torn
- 2 ounces goat cheese

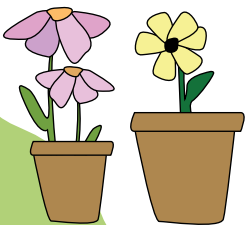
Directions

1. Snap off tough ends of asparagus. Remove scales from stalks with a vegetable peeler, if desired. Cook asparagus in a small amount of boiling water 3 minutes or until crisp-tender. Drain well, and set aside.
2. Combine vinegar, salt, and pepper in small bowl; add oil in a thin stream, whisking until blended. Pour dressing over asparagus; toss gently to coat.
3. To serve, divide lettuce evenly among 6 individual salad plates. Spoon asparagus over lettuce; crumble cheese evenly over asparagus.

Notes:

This recipe is from The Best of Mr. Food Cookbook Series Oxmoor House, Inc. If you would like more recipes like this, click here.


Spring's the season when delicate, pencil-thin asparagus are at their peak. Before you cook 'em, snap 'em! That is, hold a spear in one hand and snap off the tough end with the other hand; what's left will cook up oh-so-tender!



Horseradish and Bacon Deviled Eggs

The taste bud tingling flavor of horseradish adds a zesty flair to our Horseradish and Bacon Deviled Eggs. This party-pleaser has the added flavor of smoky bacon bits sure to delight your hungry guests.

Ingredients

9 eggs
1/4 cup mayonnaise
1 tablespoon ground horseradish,
drained 
1 1/2 teaspoons prepared mustard
1 tablespoon bacon bits
Pinch of salt

Makes: 1 1/2 dozen **Cooking Time:** 25 minutes



Directions

1. Place eggs in a large saucepan and add enough water to just cover them. Bring to a boil, then remove saucepan from heat, cover, and let sit 15 minutes.
2. Drain hot water then run cold water over eggs. Add ice cubes to water and let eggs cool 5 to 10 minutes.
3. Peel eggs, slice in half lengthwise, and remove egg yolks to a small bowl. Add mayonnaise, horseradish, mustard, bacon bits, and salt; mix well. Fill egg white halves with yolk mixture. Cover lightly with plastic wrap and refrigerate until ready to serve.



Did You Know?

Silver Spring Foods is the number one retail brand of horseradish in the United States.



Easy Seafood Dip




Our Easy Seafood Dip is perfect for holiday entertaining, but serve it anytime though, 'cause it makes any gathering holiday special.

Ingredients

Yields: 3 cups

Preparation Time: 5 minutes

- 1 (8-ounce) container sour cream
- 1 cup chopped cooked shrimp or crabmeat
- 1/3 cup finely chopped green pepper
- 1/3 cup finely chopped onion

- 1/3 cup finely chopped celery
- 1/3 cup bottled chili sauce
- 1 tablespoon horseradish 

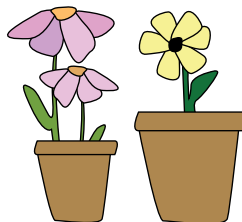
Directions

1. In a large bowl, combine all ingredients ; chill. Keep refrigerated until ready to serve.



Did You Know?

The "hotness" from horseradish comes from isothiocyanate, a volatile compound that, when oxidized by air and saliva, generates the "heat" that some people claim clears out their sinuses.



Notes:

Serve with vegetable and bread dippers. Imitation crabmeat or shrimp will work well too.

Baked Ham in Cheese Crust

Mr. Food has a viewer to thank for sharing this recipe for Easter dinner. Sometimes it's nice to be let in on family secrets!

Ingredients

1 (5-pound) fully cooked ham
1 (20-ounce) can crushed pineapple, drained
1 cup (4 ounces) shredded Swiss cheese
1 cup plain bread crumbs
6 tablespoons ($\frac{3}{4}$ stick) butter, melted
2 tablespoons dry mustard

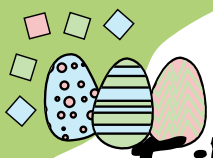
Serves: 8

Cooking Time: 1 hour



Directions

1. Preheat oven to 325 degrees F. Coat a roasting pan with cooking spray; place ham in pan.
2. In a large bowl, combine remaining ingredients; mix well. Using your hands, form a crust by patting pineapple mixture over ham, completely covering top and sides, except for cut side.
3. Bake 1 to 1-1/4 hours, or until ham is heated through and crust is golden. Slice and serve.




Filet Mignon with Horseradish Gravy

Butter, salt, and pepper accent the succulent flavor of this great steak. Get ready to bite into the perfect filet!

Ingredients

Serves: 4

Cooking Time: 35 minutes

- 1 (3/4-ounce) package brown gravy mix
- 2 tablespoons prepared horseradish 
- 4 (5-ounce) beef tenderloin steaks
- 1/4 teaspoon salt

- 1/4 teaspoon black pepper
- 2 tablespoons butter
- 1 (8-ounce) package sliced fresh mushrooms

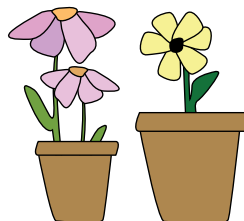
Directions

1. Preheat oven to 350 degrees F. Prepare gravy according to package directions; stir in horseradish. Set aside.
2. Coat a large nonstick skillet with cooking spray. Place skillet over medium-high heat until hot; add steaks, and cook 1 minute on each side. (Steaks will be rare.) Place in a lightly greased 1-quart baking dish; sprinkle with salt and black pepper.
3. Melt butter in skillet over medium heat. Add mushrooms, and cook, stirring constantly, 5 minutes or until tender. Remove from heat; stir in gravy. Pour gravy over steaks; bake, uncovered, 15 minutes or to desired degree of doneness. Serve with mashed potatoes and steamed asparagus, if desired.



Did You Know?

The "hotness" from horseradish comes from a volatile compound that, when oxidized by air and saliva, generates the "heat" that some people claim clears out their sinuses.



Notes:

This recipe is from The Best of Mr. Food Cookbook Series Oxmoor House, Inc. If you would like more recipes like this, click here.

Mint-Roasted Leg of Lamb

A traditional main course for Easter and springtime is leg of lamb. With it being so easy to roast, and often on sale, it's a company-fancy meal you'll all love!

Ingredients

1 (7- to 9-pound) leg of lamb
12 garlic cloves
12 fresh mint leaves
1 teaspoon salt
1/2 teaspoon black pepper
1/4 cup (1/2 stick) butter, melted

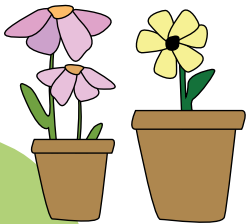
Serves: 6

Cooking Time: 3 hours



Directions

1. Preheat oven to 325 degrees F. Line a roasting pan with aluminum foil and coat the foil with cooking spray.
2. Using a sharp paring knife, carefully pierce surface of lamb evenly 24 times, making each slit about 1-1/2 inches deep. Stuff garlic cloves in some slits and fresh mint leaves in others, making sure they're pushed all the way into meat. Rub lamb with salt and black pepper and place in roasting pan. Brush with melted butter.
3. Roast 3 to 3-1/2 hours, or until a meat thermometer registers 160 degrees F. for medium, or until desired doneness beyond that, basting with pan juices every 30 minutes.



Notes:

If there's any lamb left over, slice it up to make yummy gyro sandwiches.



Beef Brisket with Horseradish Sauce

The novel tang of prepared horseradish adds a flavorful spark to this comforting Beef Brisket recipe. Whether for a make-ahead welcoming weeknight supper or for a company meal, the result is always juicy, tender and tasty.

Ingredients

Serves: 6

Cooking Time: 3 hours 20 minutes

1 tablespoon vegetable oil

1 beef brisket (first cut, flat half), trimmed (4 to 4-1/2 pounds)

2 onions, thinly sliced

3/4 cup beef broth

2 garlic cloves, crushed

1 to 2 tablespoons prepared horseradish



Directions

1. In a Dutch oven, heat oil over medium heat. Add brisket and brown evenly; remove brisket from pan and set aside.
2. Add onions to pan and cook 3 minutes, or until crisp-tender, stirring occasionally. Pour off drippings then add brisket, broth, and garlic; cover tightly.
3. Preheat oven to 325 degrees F. Cook brisket 3 to 3-1/2 hours, or until tender. Remove brisket to a cutting board; keep warm.
4. Cook pan drippings uncovered on stovetop over medium-high heat 5 minutes, or until reduced to half. Stir in horseradish.
5. Slice brisket diagonally across grain into thin slices. Serve with sauce.



Did You Know?

Silver Spring Foods harvests 4 million pounds of horseradish from 700 acres, every year, now that's a lot!



Peach-Glazed Pork

Why wait for Easter or another special occasion to enjoy glazed pork chops? Made in no time with fresh peaches and just a few other ingredients, these scrumptious glazed pork chops are welcome at the table any day!

Ingredients

1 tablespoon vegetable oil
4 (1/2-inch) pork chops (1-1/2 to 2 pounds total)
1/2 teaspoon salt
1/2 teaspoon black pepper
1 cup peach preserves
2 teaspoons soy sauce
2 fresh peaches, cut into 1/2-inch slices (see Note)

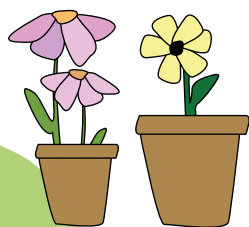
Serves: 4

Cooking Time: 12 minutes



Directions

1. In a large skillet, heat oil over medium heat.
2. Season pork chops with salt and pepper, and brown 2 to 3 minutes per side.
3. Add remaining ingredients and stir until well combined. Cook 5 to 6 more minutes, or until no pink remains in pork chops and peaches are tender.
4. Serve topped with peaches and glaze.



Notes:

If fresh peaches are not available, we suggest using frozen peach slices in their place.



Roast Prime Rib of Beef

Are you one of those people who thinks it's just too hard to make Prime Rib of Beef at home? Think it's too restaurant fancy? Well, if that's you, our Test Kitchen's easy recipe will make you a kitchen hero.

Ingredients

Serves: 8

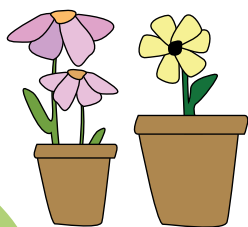
Cooking Time: 1 hour 15 minutes

1 (4- to 6-pound) boneless beef rib eye or
Delmonico roast
1/2 teaspoon garlic powder
1/2 teaspoon onion powder

1 tablespoon salt
1/2 teaspoon black pepper

Directions

1. Preheat oven to 350 degrees F.
2. In a large roasting pan, place beef fat side up.
3. In a small bowl, combine remaining ingredients; mix well. Rub spice blend evenly over surface of meat.
4. Place a meat thermometer so tip is centered in roast but does not touch fat or bone. Roast beef 14 to 15 minutes per pound or until thermometer reaches 140 degrees F. for medium-rare, or until desired doneness. Remove beef to a cutting board and let stand 15 to 20 minutes before carving across grain. Serve with pan drippings.



Notes:

You can slice the roast 1 inch thick for a nice hearty dinner, or you can slice it thinner for making sandwiches. Try them with some Shortcut Béarnaise Sauce? Mmm!



Asparagus with Hollandaise Sauce

Asparagus is a classic go-along! Our easy recipe for asparagus with traditional hollandaise sauce will make all your entertaining memorable.

Ingredients

1 pound fresh asparagus, trimmed
1/4 cup water
1/2 teaspoon plus 1/8 teaspoon salt,
divided
1/4 cup (1/2 stick) butter
2 egg yolks
2 teaspoons fresh lemon juice

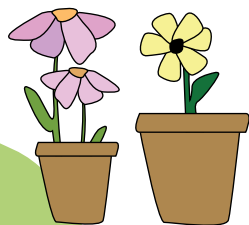
Serves: 6

Cooking Time: 5 minutes



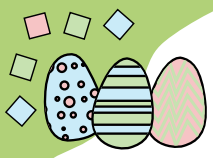
Directions

1. Place asparagus in a microwave-safe 7- x 11-inch baking dish, with tips toward center of dish. Add water and 1/2 teaspoon salt. Cover and cook at 90% power for 5 minutes; remove dish from microwave and set aside.
2. In a small microwave-safe bowl, heat butter at 90% power for 40 seconds, or until melted.
3. Meanwhile, in another small microwave-safe bowl, beat egg yolks, lemon juice, and remaining 1/8 teaspoon salt until thick. Slowly pour in melted butter, whisking until well combined. Microwave uncovered at 40% power for 30 seconds, stirring halfway through cooking time.
4. Uncover asparagus and drain; drizzle with Hollandaise sauce and serve immediately.



Notes:

To make this dish even more colorful, we like to use both green and white asparagus. Talk about an elegant conversation starter!



Orange Glazed Carrots

Orange Glazed Carrots are the perfect side to round out any meal. Both healthy and hearty, you can't go wrong.

Ingredients

Serves: 4

Cooking Time: 15 minutes

2 (9-ounce) packages frozen whole baby carrots
2 tablespoons brown sugar
2 teaspoons cornstarch

1/4 teaspoon ground ginger
1/4 teaspoon salt
3/4 cup orange juice

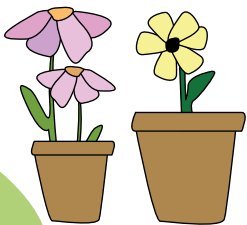
Directions

1. Cook carrots according to package directions, omitting salt; drain carrots and set aside.
2. Combine brown sugar and remaining 4 ingredients in a saucepan, stirring until smooth. Bring to a boil over medium heat; cook, stirring constantly, 1 minute. Add carrots, and cook 2 more minutes.

Notes:

This recipe is from The Best of Mr. Food Cookbook Series Oxmoor House, Inc. If you would like more recipes like this, click here.

Bet you didn't know that cooked carrots are better for us than raw carrots. Cooking them unleashes more beta carotene, which is a form of vitamin A that appears to help reduce the risk of cancer.





Creamy Onions

Okay, okay, you don't like the usual strong taste of onions. But made this way, so mellow and creamy, you're sure to have a change of heart about onions.

Ingredients

1 tablespoon butter or margarine
2 onions, peeled and cut into wedges
1 (10¾-ounce) can condensed cream
of mushroom soup
1/3 cup milk
1/4 teaspoon ground nutmeg

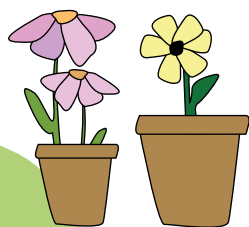
Serves: 4

Cooking Time: 30 minutes



Directions

1. In a medium skillet, melt butter over medium-high heat; saute onions 10 to 15 minutes, until onions soften and start to brown.
2. In a small bowl, combine remaining ingredients; mix well then add to skillet, reduce heat, and simmer 5 to 8 minutes.



Notes:

For an extra-fancy side dish, use 1 (16-ounce) package frozen pearl onions, thawed and drained.



Scalloped Potatoes

Scalloped? Au gratin? Creamed? Whatever you call them, everyone will say “OOH IT’S SO GOOD!!” about this Scalloped Potatoes recipe.

Ingredients

Serves: 4

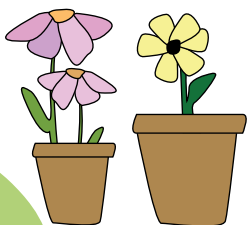
Cooking Time: 1 hour 10 minutes

1/2 cup milk
1 teaspoon Italian seasoning
1/2 teaspoon salt
1 teaspoon onion powder
1/4 teaspoon black pepper
3 boiling potatoes, peeled and cut into
1/4-inch-thick slices

2 tablespoons butter
1/2 cup (2 ounces) grated Cheddar cheese
2 tablespoons grated Parmesan cheese
Paprika

Directions

1. Preheat oven to 350 degrees F. Coat a 2-quart casserole dish with cooking spray.
2. In a small bowl, combine milk, Italian seasoning, salt, onion powder, and pepper.
3. Arrange potato slices in prepared casserole dish. Pour milk mixture over potatoes then dot with butter.
4. Cover and bake 1 hour, or until potatoes are tender. Remove cover and sprinkle cheeses and paprika over potatoes.
5. Bake, uncovered, 8 to 10 more minutes, until cheeses are melted. Serve hot.



Notes:

If you feel like going a little heavier on the seasonings, go ahead! It'll make your Scalloped Potatoes fuller-tasting.



Sweet Potato Crowns

They taste delicious, so why not treat your gang royally with our Sweet Potato Crowns? If you're looking for a change-of-pace go-along that teams with lots of your favorite main dishes, this is a must-try.

Ingredients

3 tablespoons vegetable oil
1/2 teaspoon salt
2 large unpeeled sweet potatoes, cut into 1-1/2-inch slices with ends discarded
1/4 cup light brown sugar
1/4 cup chopped pecans
1/4 teaspoon ground cinnamon
1 tablespoon butter, softened

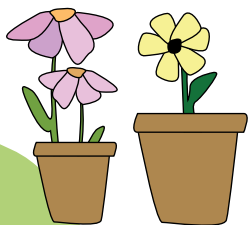
Serves: 4

Cooking Time: 35 minutes



Directions

1. Preheat oven to 400 degrees F.
2. In a large bowl, combine oil and salt; mix well. Add sweet potatoes and toss until evenly coated.
3. Place on a rimmed baking sheet and cook 25 to 30 minutes, or until fork-tender.
4. Meanwhile, in a small bowl, mix together brown sugar, pecans, cinnamon, and butter until crumbly. Sprinkle on each potato round and return to oven; cook 8 to 10 minutes, or until sugar is melted. Serve immediately.



Notes:

Drizzle with maple syrup for an extra sweet touch!



Lemon Rice

How about a light and easy side dish to accompany your Easter supper? It's the perfect go-along for everything from beef to ham.

Ingredients

Serves: 4

Cooking Time: 1 hour

1 cup uncooked white rice

2 tablespoons butter or margarine

2 garlic cloves, minced

1 teaspoon grated lemon peel

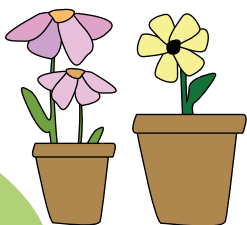
1/4 teaspoon black pepper

2 cups chicken broth

2 tablespoons chopped fresh parsley

Directions

1. In a large saucepan, combine all ingredients, except parsley; bring mixture to a boil, stirring once or twice.
2. Lower heat, cover tightly, and simmer 15 minutes or until liquid is absorbed. (Cook brown rice about 45 minutes; parboiled rice about 20 minutes.) Stir in parsley and serve.



Notes:

Serve with your favorite meat, chicken, or fish. For flavor variations, try adding a spice, some chopped green bell pepper, or a few chopped walnuts.



Easter Bunny Cake

Whimsical and scrumptious, our eye-catching easy Easter Bunny Cake will probably become one of your go-to Easter recipes every year. This Easter dessert will surely take the cake.

Ingredients

- 1 (18.25-ounce) package white cake mix, batter prepared according to package directions
- 2 (16-ounce) cans white frosting
- 1 cup flaked coconut
- 2 drops red food color
- 3 maraschino cherries
- 1 (0.68-ounce) tube black decorating gel

Serves: 18 Cooking Time: 1 hour



Directions

1. Bake cake mix according to package directions for one 8-inch round baking pan and one 8-inch square baking pan. Make sure batter is divided equally so layers are same height. Let cool slightly then remove to a wire rack to cool completely.
2. Place round cake layer on a large platter.
3. Cut 2 semi-circles out of square layer on two opposite sides, leaving a bow-tie shape. Place cut pieces of cake on platter, forming ears. Place remaining piece of cake at bottom of round cake, forming a bow-tie (see photo).
4. Frost entire cake with frosting.
5. In a medium bowl, combine coconut and food color, stirring until coconut turns pink. Place coconut inside ears and around sides of cake.
6. Place cherries to make eyes and nose. Use gel to make whiskers, mouth, and center of bow-tie.
7. Serve, or cover loosely until ready to serve.



Banana Shortcakes with Candied Nuts

Talk about a scrumptious dessert! Wait'll you see the magic that takes place when you pair short-cut frozen biscuits with yummy banana-whipped cream and praline topping.

Ingredients

Serves: 6

Cooking Time: 25 minutes

6 large frozen biscuits

2 tablespoons melted butter

1/4 cup sugar, divided

2 small bananas

1 tablespoon lemon juice

3/4 cup whipping cream

1/2 cup chopped Southern praline-style pecans
(see Note)

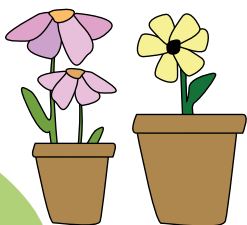
Directions

1. Brush frozen biscuit tops with melted butter; sprinkle each with 1 teaspoon sugar. Bake biscuits according to package directions.
2. Meanwhile, slice bananas, and toss with lemon juice. Place half banana slices in small bowl, and mash until smooth; reserve remaining banana slices.
3. Beat whipping cream and remaining sugar in medium bowl at high speed with an electric beater until stiff peaks form. Fold in mashed banana and reserved banana slices.
4. To serve, split warm biscuits, and spoon banana cream evenly on bottom halves. Sprinkle with chopped praline-style pecans, and replace tops.

Notes:

This recipe is from The Best of Mr. Food Cookbook Series Oxmoor House, Inc. If you would like more recipes like this, click here.

We used praline-style pecans as a topping for these shortcakes, but feel free to substitute other candied nuts or toffee bits as you desire





Grasshopper Pie

Cool, refreshing and minty are just a few of the words that describe our creamy Grasshopper Pie. And in case you aren't familiar with it, don't worry. The grasshopper part of this pie is named after the drink, not the insect.

Ingredients

1/4 cup (1/2 stick) butter, melted
2 cups (about 20) finely crushed cream-filled chocolate sandwich cookies
1 (8-ounce) package cream cheese, softened
1 (14-ounce) can sweetened condensed milk
1 tablespoon lemon juice
1/4 cup green creme de menthe liqueur
1 (8-ounce) container frozen whipped topping, thawed

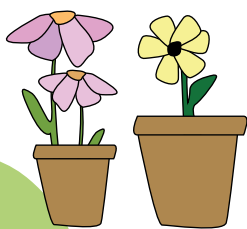
Serves: 8

Chilling Time: 4 hours



Directions

1. Coat a 9-inch deep-dish pie plate with cooking spray.
2. In a medium bowl, combine melted butter and cookie crumbs. Pat mixture firmly over bottom and sides of pie plate, forming a crust; chill.
3. Meanwhile, in a large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk. Stir in lemon juice and liqueur then fold in whipped topping.
4. Spoon mixture into chilled crust then cover and chill 4 hours, or until set. If desired, garnish as suggested just before serving.



Notes:

This looks great garnished with the crumbs from an extra cookie, and fresh or candy mint leaves.



Strawberries and Cream Layer Cake

There's always room for Strawberries and Cream Layer Cake because it's so light. It's like a Norwegian-style strawberry shortcake.

Ingredients

Serves: 8

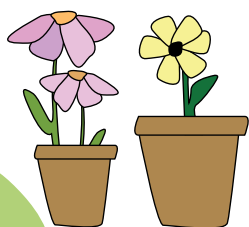
Cooking Time: 35 minutes

1 (18.5-ounce) package white cake mix
2 (10-ounce) packages frozen strawberries,
thawed and pureed

1 (12-ounce) container frozen whipped topping,
thawed
1 cup fresh strawberries, cleaned, hulled, and
sliced

Directions

1. Preheat oven and prepare cake mix according to package directions, baking batter in two 9-inch round cake pans.
2. Cool cakes completely then cut each in half horizontally, making 4 total layers.
3. Place one cake layer on a large serving plate. Brush with pureed strawberries and spread on a layer of whipped topping. Place another cake layer over that and repeat until all cake, strawberries, and whipped topping are used.
4. Garnish with fresh strawberry slices and serve, or cover lightly and keep chilled until ready to serve.



Notes:

For best results, stack the layers with the cut-side up because they'll hold the strawberries better. And for easy cutting, use a serrated knife.

Hoppy Easter Egg Cookies

Plan to make these with the whole family, 'cause the icing part is like decorating Easter eggs, but much easier.

Ingredients

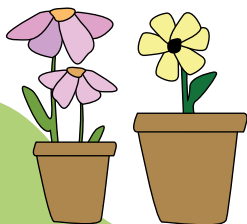
1 cup sugar
1 cup (2 sticks) butter, softened
3 tablespoons milk
1 teaspoon vanilla extract
1 egg
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 egg yolks
Few drops each of yellow, red, blue,
and green food color

Makes: 60 Cooking Time: 20 minutes



Directions

1. Coat baking sheets with cooking spray. In a large bowl, combine sugar, butter, milk, vanilla, and egg until well mixed. Stir in flour, baking powder, and salt; mix well. Cover with plastic wrap. Refrigerate 1 hour.
2. Preheat oven to 375 degrees F. On a lightly floured surface, roll out 1/4 of dough at a time to 1/8-inch thickness. Keep remaining dough refrigerated. Cut out egg shapes with an oval cookie cutter (see Note) and place on prepared baking sheets. Bake 6 to 9 minutes, or until edges are light brown.
3. Turn off oven. Immediately loosen cookies, but leave on baking sheets. Decorate by beating egg yolks and dividing them into 4 small cups. Put a few drops of each food color into separate cups, one color per cup. Using a NEW, non-toxic, small model brush, paint each cookie to resemble an Easter egg.
4. Return cookies to oven for 5 minutes to set egg paintings.



Notes:

If you don't have an oval cookie cutter, use an empty 6-ounce frozen juice can with the top and bottom removed. Pinch the sides in slightly to make an oval shape and, presto...you now have an oval cookie cutter.



Fruit Trifle

Use angel food cake, pound cake, iced cake, or a combination! Make trifle whenever you have left-over cake (or even doughnuts or danish!). You can change it every time you make it, by changing the fruit, pudding and, of course, the leftover cake!

Ingredients

Serves: 6

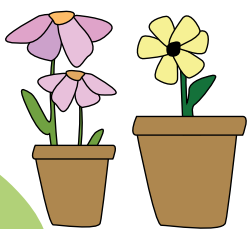
Cooking Time: 10 minutes

2 cups milk
1 (4-serving size) package instant vanilla pudding and pie filling
5 cups cake cubes
1 (16-ounce) can sliced or diced peaches, drained and juice reserved

1 (8-ounce) can pineapple chunks or tidbits, drained and juice reserved
1 1/2 cups whipped cream or whipped topping

Directions

1. In a medium-sized bowl, combine milk and pudding mix. Mix with a wire whisk 1 to 2 minutes, until thickened; set aside.
2. In a medium-sized serving bowl, layer cake cubes, half peaches and half pineapple, then half pudding. Repeat layers, finishing with remaining pudding. Top with whipped cream. Cover and refrigerate until ready to serve.



Notes:

This is a fancy dessert that's easy to make — and it looks even fancier if you layer it in a trifle dish or other glass bowl, showing off the layers of different colors and ingredients! If you'd like, go ahead and garnish the top with fresh or canned fruit, cookie crumbs, or toasted nuts.



Buttermilk Carrot Cake



Shy away from using buttermilk in recipes because you think it's high in fat? In fact, the opposite is true. So why not give buttermilk a try, especially since it adds an extra-creamy touch to our favorite desserts like this Buttermilk Carrot Cake?

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 tablespoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon salt
1 pound carrots, shredded (about 2 cups packed)
1 (8-ounce) can crushed pineapple, drained
2 cups packed light brown sugar
1 cup finely chopped walnuts
4 eggs
1/2 cup buttermilk
1/2 cup vegetable oil
Buttery Cream Cheese Frosting (see Note)

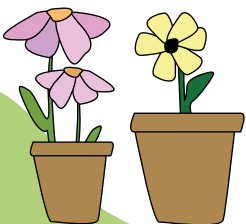
Serves: 12

Cooking Time: 45 minutes



Directions

1. Preheat oven to 350 degrees F. Coat two 9-inch round cake pans with cooking spray.
2. In a medium bowl, combine flour, baking powder, baking soda, cinnamon, allspice, and salt; mix well. In a large bowl, combine remaining ingredients except the frosting. Stir in flour mixture until well combined.
3. Divide batter between cake pans. Bake 35 to 40 minutes, or until a toothpick inserted in center comes out clean. Let cool 10 minutes then invert onto wire racks to cool completely.
4. Meanwhile, prepare Buttery Cream Cheese Frosting. Place 1 cake layer upside-down on a serving plate and frost top. Place second layer over first and frost top and sides. Cover loosely and chill at least 3 hours before serving.



Notes:

For the perfect Buttery Cream Cheese Frosting: In a large bowl, beat 1 softened (8-ounce) package cream cheese, and 1/2 cup (1 stick) softened unsalted butter until creamy. Gradually add 2 cups confectioners' sugar, beating 1 to 2 minutes, until smooth. Use immediately, or cover and chill until ready to use. Bring to room temperature before using.



Lemon Cream Tarts

Uh oh, the table is cleared and the gang is asking about dessert — and you forgot it! Don't panic! In five minutes, these tarts are table-ready. Won't your guests be impressed?

Ingredients

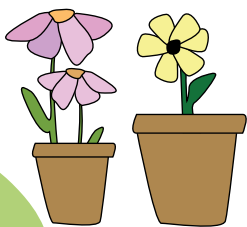
Serves: 6

Preparation Time: 5 minutes

- | | |
|--|---|
| 1 (10-ounce) jar lemon curd | 5 drops yellow food color (optional) |
| 1 (8-ounce) container frozen whipped topping, thawed | 6 single-serve graham cracker tart shells |
| 1 teaspoon grated lemon peel (optional) | |

Directions

1. In a medium bowl, combine all ingredients except tart shells; mix well.
2. Spoon into tart shells and serve, or keep chilled until ready to serve.



Notes:

To fancy up these tarts, all you have to do is pass a lemon over a grater a few times and...ta da — you've got an extra-zesty garnish.



Bonus: Colored Eggs

Just mention the word “Easter” and watch the kids line up to color Easter eggs! What fun it is to see all those big eyes light up when they see their finished prizes.

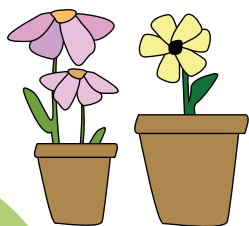
Ingredients

Makes: 1 dozen

2 cups water
4 teaspoons white vinegar
4 food colors
12 hard-boiled eggs

Directions

1. In each of 4 small bowls, combine 1/2 cup water and 1 teaspoon vinegar. Add 1/4 teaspoon of a different food color to each bowl.
2. Roll an egg in each bowl and allow to sit until desired color is attained, turning occasionally. Drain on a rack over a paper towel-lined platter and allow to dry completely. Repeat until all eggs are colored.



Notes:

Colored eggs can also be made with natural dyes. Try hard-boiling your eggs in water with blueberries to create blue-purple colored eggs. You can also try boiling them in water combined with seasonings like turmeric to create yellow eggs. The options are endless. And once our eggs are colored, we can add additional decorations with stickers, rub-on transfers, and more. Have a ball!