

MENU

Easter

SERVES 10–12

Busy Bees Cheese Dollars
Layered Hummus
Fancy Pork Roast
HoneyBaked Ham
Southern Green Beans
Party Potatoes
DeeDee's Salad
Deviled Eggs
Sister Schubert's Parker House Yeast Rolls
Carrot Cake

GAMEPLAN

Monday

- Shop for non-perishables and Party Potatoes

Wednesday

- Prepare Party Potatoes

Thursday – Friday

- Shop for perishables
- Prepare Carrot Cake

Friday – Saturday

- Prepare Southern Green Beans

Saturday

- Prepare Busy Bees
- Prep Layered Hummus
- Prepare stuffing and glaze for pork roast
- Prepare Deviled Eggs

Sunday

Early in the day . . .

- Prep pork roast
- Prep DeeDee's Salad

2 hours prior

- Prepare Layered Hummus
- Roast Fancy Pork, 350° for ~1½ hrs
- Remove HoneyBaked Ham from refrigerator
- Remove Party Potatoes from refrigerator

1 hour prior

- Cook Party Potatoes, 350° for 25 min

30 minutes prior

- Warm green beans, over med heat for 15 min
- Bake Sister Schubert's, 350° for 15–20 min

15 minutes prior

- Toss salad

Lunchtime

- Serve and enjoy!

Easter Dinner

SHOPPING LIST

Produce

- English cucumber
- Sweet orange pepper
- Grape tomatoes, 1½ cups
- Green onions, 1 bunch
- Onion, 1 lg, 2 cups chopped
- Italian parsley, 1 cup chopped
- Garlic cloves, 3
- Oranges, 2
- Lemons, 5*
- Green beans, 2 lbs
- Russet or Yukon Gold potatoes, 8–10 med
- Fresh chives, ½ cup chopped
- Mild lettuce, romaine, iceberg, or Bibb, 6–8 cups torn
- Salad additions: your choice
- Carrots, 2 cups grated

Deli

- Lemon hummus, 8 oz
- Plain hummus, 8 oz

Meat

- Center-cut pork loin, boned, 4-lb
- Sweet Italian sausage, ground, 12 oz
- Bacon, fatback, or side meat, 4 oz
- HoneyBaked Ham**

Baking, Spices, Nuts

- Fennel seeds, 2 tsp
- Dried thyme, 2 tsp
- Paprika
- Dried mint
- Baking powder, 2 tsp
- Baking soda, 1 ½ tsp
- Cinnamon, 2 tsp

- Crushed pineapple, 1 8.5-oz can
- Pecans or walnuts, ½ cup chopped
- Vanilla extract, 1 tsp
- Confectioner's sugar, 1 lb

Packaged

- Mild banana pepper rings, 4 oz
- Crackers
- Dried apricots, 8 oz
- Currants, ½ cup
- Bitter orange marmalade, 2 cups
- Mayonnaise, 2 tbsp
- Cornichons, 1½ tbsp, optional

Dairy

- Crumbled feta
- Cream cheese, 2 8-oz pkg
- Sour cream, 8 oz
- Eggs, 10

Frozen

- Busy Bees Cheese Dollars***
- Sister Schubert's Parker House Yeast Rolls

Alcohol

- Madeira, 1 cup

On Hand . . .

- Salt
- Pepper
- Olive oil, ~¼ cup
- Butter, 2 sticks
- Dijon mustard, 2 tsp
- Flour, 2 cups
- Sugar, 3 cups
- Vegetable oil, 1½ cups

*May substitute Minute Maid Premium 100% Pure Lemon Juice for 1 lemon.

**HoneyBaked Ham is a specialty product that may be found in HoneyBaked Ham stores or ordered online at honeybakedham.com.

***Busy Bees Cheese Dollars are a specialty item that may be found in specialty markets or can be ordered by emailing nikki@busybees.com.

LAYERED HUMMUS

SERVES 8–10 Anne Cochran and Julie Hammond

Spread lemon hummus and plain hummus in layers on serving platter.

Add remaining ingredients on top of hummus. Drizzle a small amount of the juice from the banana peppers on top.

Serve with crackers.

DEEDEE'S NOTES:

- Vegetables may be prepped earlier in the day. Assemble just prior to serving.

INGREDIENTS

8 oz lemon hummus

8 oz plain hummus

1 English cucumber, seeded,
finely chopped

1 sweet orange pepper,
chopped

1½ cups grape tomatoes,
halved

1 bunch green onions, or less,
chopped

1 4-oz jar mild banana pepper
rings

Feta, crumbled

Anne Cochran has brought this to dinner parties at our house twice.

The first time was her idea, and the second was mine because we loved it so much! I'm grateful that her good friend, Julie Hammond, was willing to share the recipe. It is colorful, fresh, and gluten free!

FANCY PORK ROAST

SERVES 8

Adapted from *The New Basics*

In a large skillet, sauté onions in olive oil over medium heat until tender, approx 10 min. Add sausage and cook until brown. Transfer sausage mixture to paper towel to drain.

In a large bowl, mix sausage and onions with apricots, parsley, currants, garlic, orange zest, fennel seeds, 1 tsp thyme, salt, and ½ tsp pepper.

In a separate bowl, mix marmalade, Madeira, and lemon juice.

Place roast on rack in roasting pan. Beginning at one end of pork loin, make 1-in slit with a long knife through center of loin to other end. Fill the pocket with sausage mixture, stuffing it in with the handle of a wooden spoon. Pour half the marmalade mixture over pork; sprinkle with remaining thyme and pepper.

Roast pork loin at 350° for 45 min, basting occasionally. Pour remaining marmalade mixture over roast and continue cooking for approx 30–45 min, until meat thermometer registers 140°–145°. If pan juices begin to dry, add ½ cup water.

Let rest for 10 min. To serve, discard string from roast. Separate loin from bones and cut meat crosswise into ½-inch-thick slices.

If desired, serve bones cut into ribs.

DEEDEE'S NOTES:

- Stuffing and marmalade mixture may be prepared earlier in the day or 1–2 days in advance. Cover and chill. Prepare the pork loin right before roasting.
- Your meat department can bone and reassemble the pork loin and can cut the slit.

INGREDIENTS

1 4-lb center-cut pork loin, boned, meat reassembled with bones and tied
2 tbsp olive oil
2 cups chopped onions
12 oz sweet Italian sausage, ground
8 oz dried apricots, chopped
1 cup chopped Italian parsley
½ cup currants
3 cloves garlic, minced
Zest of 2 oranges
2 tsp fennel seeds
2 tsp dried thyme, divided
½ tsp salt
1 tsp pepper, divided
2 cups bitter orange marmalade
1 cup Madeira
½ cup lemon juice, ~4 lemons

This roast combines the most wonderful flavors. It's festive enough for the Easter holiday or perfect for a special fall dinner.

SOUTHERN GREEN BEANS

SERVES 8-10

Rinse, trim, and snap in half green beans. Place green beans, water, meat, and pepper in a medium pot. Bring to a boil. Reduce heat, cover, and simmer for 1-2 hours, until beans are very tender.

To serve, drain, remove meat, and add salt and butter, optional.

DEEDEE'S NOTES:

- Green beans may be prepared 1-2 days in advance. Keep the beans in the water until ready to serve.

INGREDIENTS

2 lbs green beans

4-6 cups water

4 oz side meat, fatback, or
bacon

1-2 tsp pepper

Salt to taste

1-2 tbsp butter, optional

Although I love French green beans cooked to just tender, there is something special about Southern green beans. I am taken back in time and reminded of the generations of women before me. This is the way they cooked green beans, and for some meals there is no substitute.

PARTY POTATOES

SERVES 8

Adapted from *In Order to Serve*, Christ Episcopal Church

Cut potatoes in chunks and boil until tender.

Mash potatoes and combine with cream cheese and sour cream.
Add chives, salt, and pepper.

Pour into a greased 2-qt casserole. Dot with butter and sprinkle with paprika.

Bake at 350° for 25 min.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 days in advance. Cover and chill. Bring to room temperature prior to baking. If prepared earlier in the day, keep at room temperature.
- You can also boil potatoes with skins on. Peel will come off very easily.
- Increases well.

INGREDIENTS

8–10 medium russet or Yukon Gold potatoes, peeled
8 oz cream cheese, softened
8 oz sour cream
½ cup fresh chives or ¼ cup dried
Salt and pepper to taste
4 tbsp butter
Paprika



DEEDEE'S SALAD

SERVES 6-8

Place lettuce in bowl. Add choice of optional ingredients. I typically use romaine, Bibb, or both, with grape tomatoes, celery, and feta cheese.

Cover with dried mint. Drizzle with olive oil and lemon juice; sprinkle with salt and pepper. Toss.

DEEDEE'S NOTES:

- Salad may be prepped earlier in the day. Cover and chill. Since I often use tomatoes, celery, and feta, I will place all the ingredients – except the tomatoes – in a bowl and add the tomatoes and mint right before tossing.
- Choose tomatoes that work for the season. During the summer, choose fresh local tomatoes. In the winter, you may want to choose grape, Campari, or Roma tomatoes.
- If you grow mint in your garden, harvest the leaves and dry for a few days on newspaper or paper towel. Crumble into a jar.

INGREDIENTS

ESSENTIAL

*6-8 cups of torn mild lettuces
such as romaine, iceberg, or
Bibb*

Dried mint

Olive oil

*Lemon juice – freshly squeezed
or frozen Minute Maid
Premium 100% Pure Lemon
Juice*

Salt and pepper

OPTIONAL

Tomato

Celery

Cucumber

Onion

Radish

Feta cheese



DEVEILED EGGS

SERVES 6-8

Cut eggs in half lengthwise. Transfer yolks to bowl. Using a fork, mix yolks with mayonnaise, mustard, cornichons, salt, and pepper. Spoon mixture into eggs. Sprinkle with paprika.

DEEDEE'S NOTES:

- This tip is from my sister-in-law, Liz. Use eggs that have been in your refrigerator for a while, not newly purchased. They will peel more easily. It also helps to run cold water over the eggs as soon as you cook them and peel under running water. You may want to cook an extra egg or two just in case!
- For an extra kick, substitute cumin for paprika.

INGREDIENTS

6 hard-boiled eggs, peeled
2 tbsp mayonnaise
2 tsp Dijon mustard
1½ tsp finely chopped cornichons, optional
¼ tsp salt
¼ tsp pepper
Paprika



CARROT CAKE

SERVES 12 Adapted from *Stirring Performances*, Junior League of Winston-Salem

Cake:

Combine flour, baking powder, baking soda, salt, and cinnamon.

In a separate bowl, whisk eggs. Add sugar and whisk until dissolved. Add vegetable oil, carrots, and pineapple. Add this mixture to flour mixture. Fold in nuts.

Pour into 3 greased and floured 9-inch cake pans. Bake at 350° for 35–40 min.

Frosting:

In mixer, combine butter, cream cheese, and vanilla until smooth. Add sugar gradually. Mix well.

When cake is completely cool, assemble with frosting.

DEEDEE'S NOTES:

- Recipe may be prepared 1–3 days in advance. If 1 day in advance, you may keep at room temperature. If 2–3 days in advance, cover and chill. Bring to room temperature to serve. Cake layers may be prepared well in advance and frozen; wrap each layer before freezing. Icing may be prepared 1–2 weeks in advance. Cover and chill. Bring to room temperature to ice the cake.

INGREDIENTS

CAKE

2 cups flour
2 tsp baking powder
1½ tsp baking soda
1 tsp salt
2 tsp cinnamon
4 eggs
3 cups sugar
1½ cups vegetable oil
2 cups grated carrots
1 8.5-oz can crushed pineapple,
drained
½ cup chopped pecans or
walnuts

FROSTING

½ cup butter, softened
8 oz cream cheese, softened
1 tsp vanilla extract
1 lb confectioners sugar