

HAPPY EASTER

RECIPES!

Egg History

The most famous decorated Easter eggs were those made by the well-known goldsmith, Peter Carl Faberge. In 1883 the Russian Czar, Alexander, commissioned Faberge to make a special Easter gift for his wife, the Empress Marie. The first Faberge egg was an egg within an egg. It had an outside shell of platinum and enameled white which opened to reveal a smaller gold egg. The smaller egg, in turn, opened to display a golden chicken and a jeweled replica of the Imperial crown. This special Faberge egg so delighted the Czarina that the Czar promptly ordered the Faberge firm to design further eggs to be delivered every Easter. In later years Nicholas II, Alexander's son, continued the custom. Fifty-seven eggs were made in all.

Babka or Polish Easter Bread

- 1 pkg Active Dry Yeast (.25 oz)
- 1 C Water, warm
- 8 C Flour
- 3 Eggs, beaten
- 4 Egg Yolks, reserve the whites
- 1 C Sugar
- 2 C Milk, warmed
- 1 T Orange Zest
- 1 C Butter, melted
- 1 C Raisins

In a small mixing bowl, dissolve the yeast in the warm water with a pinch of sugar. Let stand about 10 minutes until foamy. In a very large bowl, combine the yeast mixture, 2 cups of the flour, the 3 whole eggs, 4 egg yolks, sugar, milk and orange zest; mix well. Add the remaining flour, 1 cup at a time, until the dough comes together. Turn the dough onto a lightly floured surface and knead until smooth and supple, about 5 minutes. Flatten the dough out with your hands and dot 1/3 cup of the butter on the dough. Fold up the dough and knead gently to incorporate the butter into the dough. Repeat with an-

other 1/3 cup and then with the last 1/3 cup of butter, until all of the butter is incorporated. Again flatten the dough with your hands and sprinkle with the raisins. Fold up and knead to incorporate the raisins. Lightly oil a large mixing bowl. Place the dough in the bowl and turn the dough to lightly coat with oil. Cover the bowl with a damp cloth and let stand in a warm place until doubled in volume; about 1 hour. Turn the dough onto a lightly floured surface and divide into two equal size pieces. Form each piece into a loaf and place them in two lightly greased 9x5 in loaf pans. Again cover with a damp cloth and let rise in a warm place until doubled, about 40 minutes. Pre-heat oven to 350F. Brush the tops of the loaves with egg whites (you will not use all 4 of the egg whites...just a nice brushing will do) and bake at 350F for 30 to 40 minutes, until the top of the loaves are golden and the loaves sound hollow when tapped.

- Great for a coffee break or with breakfast. Variation - 1/4 cup dried cherries, 1/4 cup golden raisins, 1/4 cup dried cranberries, and a 1/4 cup of raisins.

Greek Easter Cookies

- 2 C Butter
- 1 1/2 C Sugar
- 4 Egg Yolks
- 1/2 C Milk
- 8 C Flour
- 2 tsp Baking Powder
- 1 T Orange Zest
- 1 Egg

In a bowl, sift together flour and baking powder and set aside. In large bowl, cream together butter and sugar. Add 4 egg yolks one at a time, beating well after each one. Add milk and then slowly mix in the sifted flour. The dough will get slightly stiff so work with your hands until the dough is smooth. Add grated orange rind. Dough should be stiff so add additional flour, if needed. Break off small portions of dough and roll out into pencil-size strips about 11 inches long. Fold each strip into thirds, sideways, and press lightly together at ends. Place cookies on ungreased baking sheet and brush tops with beaten egg. Bake at 350F for 18 to 20 minutes.

Marbled Eggs

- 6 Eggs, uncooked
- 3 T Green Food coloring

Place eggs in a saucepan and cover with cold water. Bring to a rapid boil. Cover and let sit 15 minutes. Drain water and let eggs cool about 30 minutes. Do not peel the eggs but gently roll the eggs on the counter until they are cracked all over. Place eggs back into the saucepan and cover with water with the green food coloring. Stir gently. Bring water to a boil and simmer gently 30 minutes. Let eggs cool in the colored water 2 to 3 hours. Refrigerate for 2 hours. Peel and enjoy.

Pickled Asparagus

- 1 medium onion, thinly sliced
- 3 - 4 lbs fresh asparagus
- 1 red bell pepper, seeded and cut into thin strips
- 5 cups white wine vinegar
- 2 cups water
- 4 Tbs sugar

- 4 Tbs pickling spices
- 2 tsp pickling or kosher salt

Place several slices of onion in the bottom of two 1-quart jars. Trim the asparagus to fit in the jars and pack them in cut end down. Place pepper strips in between asparagus. Combine the remaining ingredients in a saucepan and boil over moderate heat for 10 minutes. Pour into the jars, leaving 1/2 inch head space. Seal the jars according to the manufacturer's directions and process for 20 minutes in a boiling water bath. Makes 2 quarts.

Asparagus Guacamole

- 4 C (1 LB.) cut, trimmed, fresh asparagus
- 1 small garlic clove, minced
- 2 tsp lime juice
- 1/4 C canned, chopped green chilies
- 1/2 tsp salt
- 1/2 tsp cumin
- 2 T finely chopped onion
- 1/2 C chopped, seeded tomato

Cook asparagus in a small amount of water until tender. Drain well and cool. In food processor, process asparagus, garlic, lime juice, chilies, salt and cumin until mixture is smooth. Scrape bowl frequently. Remove from food processor and stir in onion and tomato. Chill thoroughly before serving.

Asparagus Roll Ups

- 2 (8 oz) packages cream cheese
- 1 package blue cheese
- 1 egg, beaten
- 1 loaf white bread, remove crust and roll flat
- 1 can asparagus, drained

Combine first three ingredients and spread mixture on flattened bread. Roll two asparagus spears in each bread slice. Melt 1 stick butter and brush on roll-ups. Place on cookie sheet and freeze. Cook at 425 degrees until brown. Cut before you serve.

Frosted Egg Mound

11 hard cooked eggs, boiled
1/2 cup butter or margarine, melted
1/2 teaspoon minced green onion
1/2 teaspoon to 3/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon curry powder
1/3 cup sour cream
Chopped chives
Parsley

Line a small round mixing bowl with a large piece of plastic wrap. Set aside. Finely chop 8 eggs, add butter, onion, salt, pepper, and curry powder. Mix well and spoon into mixing bowl. Cover and chill at least 3 hours. Unmold egg mixture onto a serving dish and spread evenly with sour cream. Sprinkle with chives. Cut remaining 3 eggs in half and place around the mound. Garnish with parsley. Serve with crackers. Yields about 3 cups.

Frosted Grapes

Place grapes on a wire rack (individually or in bunches) Beat 1 or more egg whites until frothy. Using a soft pastry brush, paint the grapes with the beaten whites. While grapes are still wet sprinkle with granulated sugar to create a frosted look and allow to cool in a dry place. Do not refrigerate the grapes as the moisture will melt the sugar.

Hash Brown Casserole

32 oz. pkg. hash brown potatoes
8 oz. sour cream
1 can cream of chicken soup
10 oz. grated cheddar cheese
1/2 cup butter or margarine, melted
1/2 onion, finely chopped
1/2 teaspoon salt
2 cups corn flakes
1/2 cup butter or margarine
Let potatoes thaw and spread in a 9x13" dish. Mix the next 6 ingredients and pour over the potatoes. Crush the corn flakes and sprinkle on top. Melt another 1/2 cup butter or margarine and pour over corn flakes. Bake at 350 degrees for 45 minutes.

Fried Ham and Cheese Balls

1 cups fine, dry breadcrumbs, divided
2 cups ground cooked ham
1 cup grated Parmesan cheese
4 eggs, slightly beaten
1 small onion, finely chopped
1/4 cup finely chopped fresh parsley
Vegetable oil
Combine 1 1/2 cups breadcrumbs with next 5 ingredients, mixing well. Shape into 1 inch balls. Roll balls in remaining 1/2 cup breadcrumbs. Chill 30 minutes. Deep fry balls in hot oil (375 degrees) for 2 to 3 minutes or until golden brown. Drain on paper towels. Serve immediately with mustard or sweet and sour chili sauce. Makes 4 dozen

Eggs Stuffed with Smoked Salmon

12 eggs, hard-boiled, peeled, and cut in half
1/2 cup finely chopped smoked salmon
3 - 4 Tbs mayonnaise, or to taste
2 Tbs chopped fresh dill
2 Tbs chopped capers
1 Tbs lemon juice
Salt and freshly ground pepper to taste
Remove the yolks from the eggs and mash with the remaining ingredients. Fill the egg whites with the yolk mixture using a pastry bag or small spoon. Serve chilled. Serves 6 to 8.

Green Bean Pate'

1/2 lb. fresh green beans
1 hard boiled egg
1 1/2 medium onions (about 6 oz.), chopped
2 tsp. oil
1/4 c. cashews, walnuts, pine nuts, or other 1/2 tsp. Salt
Cook the beans till they are tender-crisp (about 8 to 10 minutes). At the same time, boil the egg. While the beans are cooking, saute the onions in the oil. Toast the nuts till they are light brown. Drain the beans; save some of the liquid. Process the nuts in food processor. Add eggs, onions, beans, and salt. Process until the mixture is spreadable. (If necessary, add some of the cooking water from the beans.) Makes one pint.

Lemon Tarragon Stuffed Eggs

6 lg eggs, hard Boiled, peeled and cut in half lengthwise
3 T mayonnaise (reduced fat works great)
1 lg shallot, minced
1/2 tsp Dijon mustard
1/4 tsp lemon zest
3/4 tsp fresh lemon juice
2 tsp fresh Tarragon Leaves, minced
sprigs fresh Tarragon, for garnish
Remove egg yolks from the hard-boiled eggs and place in a bowl. Mash the egg yolks with a fork (you could also force the yolks through a sieve or use a food processor with the plastic blade pulsing only). Add the remaining ingredients to the egg yolks and mix well. Transfer filling to a pastry bag fitted with a large decorative tip and pipe into whites, mounding the filling. The stuffed eggs may be made 6 hours ahead, covered and chilled. Garnish with fresh tarragon sprigs and Enjoy.

Hot Pepper Deviled Eggs

10 lg eggs, hard boiled, peeled and cut in half lengthwise
1/4 c spicy brown mustard
3 T mayonnaise
1 tsp white wine vinegar
1/4 tsp hot pepper sauce
3 T fresh parsley leaves, minced
1 T capers
1 to 3 T water or lemon juice
to taste salt
to taste pepper
Remove egg yolks from the hard-boiled eggs and place in a bowl. Mash the egg yolks with a fork (you could also force the yolks through a sieve or use a food processor with the plastic blade pulsing only then transfer to a bowl). Stir in the mustard, the mayonnaise, the vinegar, the hot pepper sauce, the parsley, and capers. Stir in enough of the water or lemon juice to reach the desired consistency. Add salt and pepper to taste. Spoon filling into the whites, mounding the filling. The stuffed eggs may be made 6 hours ahead, covered and chilled.

Deviled Eggs

6 lg eggs, hard boiled, peeled and cut in half lengthwise
3 t white or apple cider vinegar
1-2 tablespoons mayonnaise
1/4 tsp prepared mustard
to taste salt
to taste pepper
sprinkle paprika
Remove egg yolks from the hard-boiled eggs and place in a bowl. Mash the egg yolks with a fork (you could also force the yolks through a sieve or use a food processor with the plastic blade pulsing only then transfer to a bowl). Stir in the vinegar, mayonnaise, mustard, salt and pepper. You may need to add more mayonnaise make the consistency smooth. Stir in enough of the water or lemon juice to reach the desired consistency. Add salt and pepper to taste. Transfer filling to a pastry bag fitted with a large decorative tip and pipe into whites, mounding the filling. Sprinkle with paprika. The stuffed eggs may be made 6 hours ahead, covered and chilled.

Green Chili Deviled Eggs

10 lg eggs, hard boiled, peeled. cut in half
1/4 C spicy brown mustard
3 T mayonnaise
1 tsp apple cider vinegar
1/4 tsp hot pepper sauce
3 T fresh cilantro leaves, minced
1 T diced green chilies
1 to 3 T lemon juice
to taste salt and pepper
Remove egg yolks from the hard-boiled eggs and place in a bowl. Mash the egg yolks with a fork (you could also force the yolks through a sieve or use a food processor with the plastic blade pulsing only then transfer to a bowl). Stir in the mustard, the mayonnaise, the vinegar, the hot pepper sauce, the cilantro, and green chilies. Stir in enough of the lemon juice to reach the desired consistency. Add salt and pepper to taste. Spoon filling into the whites, mounding the filling. The stuffed eggs may be made 6 hours ahead, covered and chilled. Garnish with fresh cilantro and Enjoy.

Prosciutto with Fruit

Prosciutto or Virginia ham, very thinly sliced.

A selection of any of the following:

Bite-size pieces of fresh pineapple, pear, peach, or plum

Melon balls

Fresh cherries, pitted

Fresh figs

Wrap the individual pieces of fruit in a small piece of ham and spear with toothpicks. Arrange attractively on a serving platter.

Figos com Presunto (Figs with Ham)

4 to 6 large, ripe, fresh figs

1/2 lb thinly sliced prosciutto

4 to 6 tsp extra-virgin olive oil

Freshly ground pepper to taste

Wash the figs well and remove the stems. Carefully slice the figs from the stem to about 1/4 inch of the bottom, so that the pieces are still attached and can be splayed out in the form of a flower. Make 4 slices to form 8 "petals." Arrange 5 or 6 slices of prosciutto on each serving plate in a radiating design, like the spokes on a wheel. Drizzle with the olive oil and season with black pepper. Place a fig in the center of each plate, spreading out the "petals" to give an attractive appearance. Serves 4 to 6.

Quiche Lorraine

1 9-inch pastry shell

1/4 lb sliced bacon, cut into 1 inch pieces

2 cups cream or milk

3 eggs, well beaten

Salt and freshly ground pepper to taste

A grating of fresh nutmeg

1/2 cup diced or shredded Gruyere or Swiss cheese

Prick the bottom of the pie crust thoroughly with a fork to prevent it from bubbling up during cooking. Fry the bacon in a large skillet over high heat until much of the fat is rendered out, but do not fry it until it is crisp. Drain the bacon on paper towels. Combine the cream, eggs, salt, pepper, and nutmeg in a bowl and mix well. Place the bacon in the bottom of the pie shell, followed by the cheese. Pour the egg

mixture into the shell and bake in a preheated 375 oven for 30 to 40 minutes, until the top is golden brown and a toothpick inserted in the center comes out clean. Allow to cool and serve lukewarm. Serves 6 to 8.

Roquefort Quiche

1 pastry shell (8 inches)

4 oz Roquefort or other quality blue cheese

6 oz cream cheese at room temperature

3 Tbs heavy cream

2 Tbs butter at room temperature

2 eggs, beaten

Salt and freshly ground pepper to taste

A grating of fresh nutmeg

Cayenne pepper to taste (optional)

2 tsp chopped fresh chives

Partially bake the pie shell in a preheated 375F for about 10 minutes, until it just begins to change color. Meanwhile, beat together the Roquefort, cream cheese, cream, butter, eggs, salt, pepper, nutmeg, and optional cayenne. Press the mixture through a sieve to remove all lumps and stir in the chopped chives. Pour the cheese mixture into the partially bake pie shell and bake for 25 to 30 minutes, until the filling has puffed and the top has browned. Serve warm or at room temperature. Serves 4 to 6.

Parsley Soup

2 medium onions, chopped

1 Tbs butter or margarine

2 cups fresh or canned chicken stock

2 medium potatoes, peeled and diced

1 cup chopped parsley, including stems

2 cups milk

Salt and freshly ground pepper to taste

Thin slices of lemon for garnish

Cook the onions in the butter in a large saucepan over moderate heat until the onions are soft but not brown. Add the chicken stock and potatoes and bring to a boil. Cook until the potatoes are tender. Add the parsley, milk, salt, and pepper, and bring to a boil. Carefully process 1 cup at a time in an electric blender until smooth and strain through a fine mesh strainer to remove any fibers from the parsley stems. Serve hot or cold with a slice of lemon floating on the surface. Serves 4 to 6.

Crab and Egg Soup

4 cups fish or chicken stock
3 eggs, lightly beaten
2 Tbs cornstarch (cornflour)
4 Tbs water
8 oz cooked fresh, frozen, or canned crab meat
2 scallions (spring onions), thinly sliced
Salt and ground white pepper to taste
Bring the stock to a boil over moderate heat. Slowly dribble the beaten eggs into the stock and stir gently. Combine the cornstarch with the water and add to the soup. Stir constantly but gently until the soup is clear and slightly thickened. Add the crab meat and heat through. Season with salt and white pepper. Garnish with thinly sliced scallions. Serves 4 to 6. *NOTE: Canned or frozen crab meat is an excellent substitute.

Bloody Mary Soup

1 medium onion, diced
3 stalks celery, diced
2 Tbs. butter
2 Tbs. tomato puree or paste
1 Tbs. sugar
5 cups vegetable juice cocktail
1/2 cup vodka
1 tsp. salt
1 Tbs. lemon juice
2 tsp. Worcestershire sauce
1/4 tsp. pepper
Saute onion and celery in butter in a Dutch oven over medium heat. Add tomato puree and sugar; cook 1 minute. Add cocktail juice; bring to a boil, reduce heat, simmer 8 minutes. Stir in vodka and remaining ingredients. Strain. Serve hot or chilled. Serves 8 to 10

Quick Cream of Asparagus Soup

1 lb asparagus
4 cups canned or fresh chicken or vegetable stock
1 sprig of fresh thyme (optional)
1 cup milk, half and half, or cream
Salt and freshly ground pepper to taste
1 Tbs lemon juice (optional)
Wash the asparagus and cut into 1 inch pieces.

Combine with 2 cups of the stock and the sprig of thyme in a saucepan. Bring to a boil over high heat and simmer covered for 5 to 8 minutes, until very tender. Remove and discard the thyme. Puree in an electric blender or food processor until smooth. Return to the saucepan and add the remaining stock, milk or cream, and salt and pepper. Bring to a simmer and add the optional lemon juice. If desired, the cooked tips of the asparagus may be reserved prior to pureeing and added as a garnish when served. Serves 4 to 6.

Avgolemono Soupa (Egg Lemon Soup)

6 cups canned or fresh chicken broth
1/3 cup raw long-grained rice
2 eggs
Juice of 1 lemon
Bring the broth to a boil in a 2 quart saucepan over high heat. Add the rice and stir once. Lower the heat to a simmer and cook covered for 20 minutes. In a small bowl, beat the eggs well. Add the lemon juice and beat for 2 to 3 minutes. Add 1 cup of the hot broth a little at a time, beating constantly. Remove the broth from the heat and stir in the egg mixture. Stir constantly until slightly thickened. You may have to heat it a little over a low flame, but DO NOT BOIL. Serves 4 to 6.

Barszcz - Polish Easter Soup

6 cups water
1 lb Polish kielbasa sausage
2 cups sour cream
Salt and freshly ground pepper to taste
1 Tbs plain or beet horseradish
2 Tbs lemon juice or vinegar, or to taste
1 cup sliced mushrooms
6 hard boiled eggs, peeled and sliced
1 cup cubed, cooked ham
1 cup cooked diced potatoes
1 cup cooked diced beets (optional)
Chopped fresh dill or parsley for garnish
In a large kettle, bring water to a boil and add the kielbasa to cook for 1 hour. Remove kielbasa from water and cut into thin slices. Add the horseradish, mushrooms, salt and pepper to

the broth and simmer covered for about 15 minutes. Allow to cool. In a separate bowl, beat sour cream with about 3 cups of the cool broth. Pour this mixture back into the kettle with the rest of the broth. Add lemon juice or vinegar. Reheat before serving, but do NOT bring to a boil. Fill individual serving bowls with the liquid allowing each person at the table to add the thinly sliced kielbasa pieces, hard boiled eggs, ham, potatoes, or beets to their taste. May be made a day or two before and kept refrigerated. Serves 4 to 6.

Cashew Salad

1/3 cup sugar
1/3 cup vinegar
1 tsp dry mustard
1 clove garlic, finely chopped
1 tsp celery seed
Salt and freshly ground black pepper to taste
Equal parts fresh raw spinach and leaf lettuce, enough to serve 6 to 8
1/2 cup whole or coarsely chopped cashews, or more to taste
Combine the sugar, vinegar, mustard, garlic, celery seed, salt, and pepper in a bowl and whisk until combined. Toss the greens in the dressing and place on individual serving plates. Sprinkle with the cashews and serve immediately. Serves 6 to 8

Green Chili Potato Salad

8 Med New Potatoes
4 T Lemon or Lime Juice
4 T Vegetable Oil
Salt to taste
Pepper to taste
4 Hard-boiled eggs, coarsely chopped
1 C Mayonnaise (use a 1/4 cup more if necessary)
3 T Cider Vinegar
1 sm can Green Chilies
4 to 6 slices Bacon crumbled
1 or 2 Green Onions chopped
Boil the potatoes just until tender when pierced with a fork. Drain, and as soon as you can handle them peel and dice. Toss with the lemon/lime juice, green chilies, oil and salt to taste. Make sure to do this while the potatoes are

warm to help the flavors combine. Cool then add pepper and chopped eggs. In this step you can also add other optional ingredients. Blend the mayonnaise with vinegar then toss over the potato salad, gently folding until all pieces are coated. If the potatoes seem a little dry add a bit more mayonnaise. This salad is lovely when placed on a dish on top of a lettuce leaf. Serves: 6

Creamy Dilled Potato Salad

2 lb red potatoes, unpeeled, small size is best
1/4 C fresh dill weed
1/4 C fresh parsley, flat leaf or Italian is best
1/4 C sliced green onions
1 clove garlic
1/2 C nonfat buttermilk
1 T fresh lemon juice
Ground black pepper to taste
1/2 C sliced celery, diagonally sliced
1/2 C coarsely chopped red bell pepper
In a sauce pan, place potatoes and cover with water. Bring to a boil. Cover, reduce heat, and simmer 15 minutes or until tender. Drain potatoes and reserve keeping warm. In food processor bowl (using the knife blade) or blender, process dill weed, parsley, green onions, and garlic halves through food chute with processor running; process 3 seconds or until minced. Add nonfat buttermilk, lemon juice, and pepper; process until smooth. Cut potatoes in half or into small chunks. Toss potatoes, celery, and bell pepper in a large bowl. Add buttermilk dressing mixture, tossing gently to coat. Serves: 6

Asparagus-Tomato Skillet

3 slices bacon
1/4 c. sliced green onions (both white and green parts)
3 T. cider or red wine vinegar
1 T. water
2 t. sugar
1/4 t. salt
1 1/2 lbs. fresh asparagus, bias-cut in 1 1/2" pieces (about 3 cups)
2 med. fresh tomatoes, cut in wedges
Cook bacon until crisp; drain and crumble bacon, reserving drippings. Add onion to drip-

pings; cook until tender. Add bacon, vinegar, water, sugar and salt; bring to a boil. Add asparagus, lower heat and cook 3 minutes. Add tomato wedges; cover and cook approximately 3 minutes or until just heated through, spooning liquid over frequently. Makes 6 servings.

Asparagus a la Flamande

2 lbs fresh asparagus, white if possible

3 eggs, hard-cooked and peeled

6 Tbs butter, melted

2 Tsp fresh lemon juice

4 Tbs finely chopped fresh parsley

Salt and freshly ground pepper to taste

A grating of fresh nutmeg

Unless the asparagus are very thin, peel away the tough outer skin using a vegetable peeler. Tie them in a bundle with kitchen twine and drop into a large pot of boiling water. Cook uncovered until tender, 10 to 20 minutes depending on thickness. Remove the asparagus from the water and drain on a towel. Mash the eggs with a fork in a small bowl. Add the remaining ingredients and stir to combine. Arrange the asparagus on a serving platter or individual plates and spoon the egg mixture on top, leaving the ends of the asparagus uncovered. Serve immediately. Serves 4 to 6.



Happy Easter!
From Judi Godsey

