

Saving Dinner for the Holidays



Easter Menu, Shopping list and Timeline

to enjoy as you
Bring your Family Back to the Dinner Table

Recipes Include:

Easter Ham with Spicy Cranberry Relish
Glazed Baby Carrots
Green Beans Almondine
Poppy and Sesame Seed Rolls and Butter
Triple Whammy Scalloped Potatoes
Minted Blueberry Fruit Salad
Lemon Mousse Pie with Raspberries

Saving Dinner for the Holidays: Easter Shopping List

Serves 6

The Menu:

Easter Ham with Spicy Cranberry Relish
Glazed Baby Carrots
Poppy and Sesame Seed Rolls and Butter
Triple Whammy Scalloped Potatoes
Minted Blueberry Fruit Salad
Lemon Mousse Pie with Raspberries

The Shopping List:

MEAT

1 (6-8 pound) bone-in (shank), fully cooked, extra-lean ham, precut in a spiral

CONDIMENTS

1 (5-oz.) bottle prepared horseradish
Olive oil
Vegetable oil
Honey

PRODUCE

6 handfuls green beans
1 pound baby carrots
3 pounds Yukon Gold potatoes
Blueberries (3 cups)(or use frozen)
1 pint raspberries
2 large peaches (or use frozen, sliced)
1 large cantaloupe
1 bunch mint
2 to 3 limes (1/2 cup juice plus zest)
2 to 3 lemons (1/4 cup juice plus zest)

CANNED GOODS

1 (15-oz.) can whole-berry cranberry sauce
1 (8.25-oz.) can crushed pineapple

BAKERY

Poppy and sesame seed rolls (or use frozen and bake if you prefer)

SPICES

Nutmeg
Garlic powder

DAIRY/DAIRY CASE

Butter
1 pint half and half
Heavy cream (1 cup)
1 (8-oz.) package cream cheese
Cheddar cheese (4 cups, shredded)
8 slices Provolone cheese
Romano cheese (1 cup, grated)
1 package of Pillsbury rollout piecrusts (red box or can come in a tube, too)

DRY GOODS

1 (2-ounce) package sliced almonds
1 (1/4-ounce) envelope unflavored gelatin
Brown sugar
Confectioners' sugar (1 cup)
Flour
White sugar (1/2 cup)

OTHER

Gallon-size zipper-topped plastic bags
Plastic wrap

TOOLBARS

You most likely have everything here. Just in case, here's a few things you may not have that you might want to pick up.
Medium to large, shallow roasting pan
9- x 13-baking dish
Wire rack
Electric mixer (either a hand or stand alone mixer)
Basting brush
Carving knife set
Glass serving bowl

Copyright © 2007 Leanne Ely All Rights Reserved. May be copied for individual personal use only.
If you'd like to share, please share our free menus available on the web at www.SavingDinner.com

Saving Dinner for the Holidays: Easter

Easter Timeline List

Serves 6

One Week Ahead:

- If you have a favorite butcher, order your ham now.
- Check your linen tablecloth and napkins. If they need pressing, do it now and hang them or fold them for later.
- Double-check your kitchen tools, serving pieces and utensils. If you need to buy or borrow anything, this is the time to do so.

Two to three Days Ahead:

- Clean out your refrigerator.
- Review your shopping list and buy every item you need. If you've ordered your ham from a butcher, pick that up too.

The Day Before:

- Pull piecrust from freezer and allow to thaw.
- Meanwhile, wash and string green beans; steam them as directed in recipe; cool and place them in a large zipper topped plastic bag; refrigerate.
- If using fresh peaches for the Minted Blueberry Fruit Salad, rinse and cut up peaches and store in a zipper topped plastic bag; refrigerate. Likewise, if using fresh blueberries, rinse, drain and store in a separate zipper topped plastic bag; refrigerate.
- Prepare Spicy Cranberry Relish; cover and refrigerate.
- When piecrust has thawed sufficiently, place in pie pan and bake as directed on package. Cool on a wire rack, then cover and refrigerate.
- Assemble your serving pieces and utensils and designate the item to be served in/on each piece by writing the menu item on a 3" by 5" card and placing it in/on each piece. Stack these platters, bowls and utensils in one area and cover with a towel to keep dust-free.
- Set your table and cover with a sheet to keep the dust out.

Four Hours Ahead:

- Remove sheet from your table and check for completeness. Place salt and pepper (if not already there) and butter on the table. Consider two butters and two sets of salt and peppers on either end.

Two Hours Ahead:

- If using frozen blueberries and peaches for Minted Blueberry Fruit Salad, remove them from the freezer, rinse, drain and set out in separate bowls to thaw.
- Assemble Triple Whammy Scalloped Potatoes:
- Preheat oven to 325 degrees.
- Peel potatoes and slide each potato into a bowl of cold water to prevent them from turning brown while peeling the remainder. Pat each potato dry before slicing. Proceed with recipe directions.
- Place ham and potatoes in preheated oven to bake for approximately 1 to 1 1/2 hours.

One Hour Ahead:

- Remove green beans from refrigerator and bring to room temperature.
- Prepare filling for Easy Lemon Mousse Pie and refrigerate, uncovered, to set.
- Check bathrooms to make sure you have clean guest towels and extra toilet tissue available.

One-half Hour Ahead:

- Remove towel from serving pieces.
- Assemble Minted Blueberry Fruit Salad; place in designated serving bowl and refrigerate until ready to serve.
- Check on ham and potatoes in oven. If they are cooked, remove the ham from the oven. Keep the potatoes in the oven and crank the temperature up to 425 degrees and continue to cook until lightly brown on top, about 5 to 10 minutes; then remove from oven.

Fifteen Minutes Ahead:

- Start preparing Green Beans Almondine and Glazed Balsamic Baby Carrots.

Time to eat:

- Place finished dishes in/on their designated serving pieces.
- Remove fruit salad and relish from refrigerator.
- Dinner is served!

Easter Ham with Spicy Cranberry Relish

Serves 12

INGREDIENTS:

- 1 (6-8 pound) bone-in (shank), fully cooked, extra-lean ham, precut in a spiral
- 1 (15-ounce) can whole-berry cranberry sauce
- 1 (8.25-ounce) can crushed pineapple, drained
- 1 (5-ounce) bottle prepared cream-style horseradish



COOKING INSTRUCTIONS:

Preheat oven to 325 degrees.

Place your ham in shallow baking pan. Bake uncovered for about 1 to 1-1/2 hours. Remove ham from the oven, let sit about 10 minutes, and then remove slices for serving.

Meanwhile, combine the remaining ingredients in a medium bowl. The horseradish is really strong and will clean out your sinuses in a New York second. You might want to start with half or even less, of the bottle and add it to taste. Transfer to serving bowl and chill until serving time. Serve the relish with the ham.

NUTRITION Per Serving: 579 Calories; 42g Fat; 32g Protein; 17g Carbohydrate; trace Dietary Fiber; 132mg Cholesterol; 147mg Sodium. Exchanges: 4 1/2 Lean Meat; 0 Fruit; 5 1/2 Fat; 1 Other Carbohydrates.

Copyright © 2007 Leanne Ely All Rights Reserved. May be copied for individual personal use only. If you'd like to share, please share our free menus available on the web at www.SavingDinner.com
Saving Dinner for the Holidays: Easter

Green Beans Almondine

Serves 6

INGREDIENTS:

- 6 handfuls of green beans (about 1 1/4 pounds)
- 1 tablespoon of butter (I use unsalted)
- Splash of olive oil
- Generous dash of nutmeg (or you can grate it fresh—I have a grater and it's awesome!)
- Salt and pepper to taste
- 1 (2-oz.) package sliced almonds



COOKING INSTRUCTIONS:

When you go to the grocery store, count out by the handful, how many beans you will need. Give each adult one handful, and count one handful per two small children. Yes, use your hands, grab a handful of beans, plop it into a plastic bag and consider it a serving.

Wash beans and string them (pull the string starting at the stem and pull to the bottom). Then snap them in half (or cut them or leave them whole if they're thin and small). Steam them in a veggie steamer or boil them in a skillet half full of water. When they turn bright green, they're finished. (they will still be a little undercooked). Drain them and set aside.

In a skillet, heat the butter and oil over medium- high heat and add the well-drained beans. Add the salt and pepper to taste, sliced almonds and sauté them for about 2 to 3 minutes. Add a touch of nutmeg and sauté another minute or so. Beans should be tender, but not mushy.

Per Serving: 105 Calories; 8g Fat; 3g Protein; 8g Carbohydrate; 3g Dietary Fiber; 5mg Cholesterol; 36mg Sodium. Exchanges: 0 Grain (Starch); 0 Lean Meat; 1 Vegetable; 1 1/2 Fat.

Copyright © 2007 Leanne Ely All Rights Reserved. May be copied for individual personal use only. If you'd like to share, please share our free menus available on the web at www.SavingDinner.com
Saving Dinner for the Holidays: Easter

Poppy and Sesame Seed Rolls

Serves 6

INGREDIENTS:

1 package rolls or frozen roll dough
Butter

COOKING INSTRUCTIONS:

BUY the rolls! Get them from a good bakery or the frozen dough kind are good. Make sure they're of a good quality. And BUTTER, not margarine.

NUTRITION Per Serving: See roll packaging.



Triple Whammy Scalloped Potatoes

Serves 12

INGREDIENTS:

3 pounds Yukon Gold potatoes,
peeled and sliced thin
1/4 cup butter, melted
1 teaspoon garlic powder
2 onions, thinly sliced
Salt and pepper to taste
4 cups shredded cheddar cheese
8 slices Provolone cheese, cut into small pieces
1 cup grated Romano cheese
2 tablespoons flour
1 pint half and half

COOKING INSTRUCTIONS:

Preheat oven to 350 degrees. Lightly grease a 9-x 13-inch baking dish. In the small bowl of melted butter, mix in the garlic powder. In a medium sized bowl, toss together all the cheeses with the flour till the cheese is very lightly coated. You're now ready to assemble your casserole.

On the bottom of the baking dish, layer one third of the potato slices. Drizzle garlic butter over the top, then salt and pepper the top. Now layer one third of the onion slices, followed by the cheese and then start layering all over again, repeating the process till your ingredients are all gone.

Once you've ended on a cheesy note, drizzle the half-and-half over the top slowly so it seeps into all of the layers. Pop the whole thing into the oven and bake till taters are tender and the whole mess is bubbling and fragrant, about 45 minutes or so, depending on how thick you cut your potatoes.

NUTRITION Per Serving: 570 Calories; 39g Fat; 20g Protein; 38g Carbohydrate; 3g Dietary Fiber; 96mg Cholesterol; 523mg Sodium. Exchanges: 2 Grain (Starch); 2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 6 1/2 Fat.



Glazed Balsamic Baby Carrots

Serves 6

INGREDIENTS:

3 cups baby carrots
1 tablespoon olive oil
1 1/2 tablespoons balsamic vinegar
1 tablespoon brown sugar



COOKING INSTRUCTIONS:

In a skillet over medium-high heat, heat the olive oil.

Sauté carrots in oil for about 10 minutes, stirring as you go. They will burn if you leave them alone too long.

Stir in the balsamic vinegar and brown sugar; mix to coat, cover and let sit for a few minutes (for flavors to meld), then serve.

NUTRITION Per Serving: 71 Calories; 3g Fat; 1g Protein; 11g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 42mg Sodium. Exchanges: 2 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.

Minted Blueberry Fruit Salad

Serves 6

INGREDIENTS:

4 1/2 cups fresh or frozen blueberries
3 large peaches, pitted and sliced (or use frozen sliced peaches if fresh are unavailable)
2 small cantaloupe, cut into 1 inch pieces



MINT DRESSING

3/4 cup fresh mint leaves, roughly chopped
3/4 cup vegetable oil (like safflower oil)
3/4 cup lime juice
3 tablespoons honey
1 1/2 teaspoons zested lime peel
Pinch of salt

COOKING INSTRUCTIONS:

In a medium bowl, make the Mint Dressing by combining all the dressing ingredients together and blending well.

Now stir in the blueberries, peaches and cantaloupe pieces. Allow the fruit to marinate for about 30 minutes. Place fruit in a pretty glass bowl and serve.

NUTRITION Per Serving: 512 Calories; 29g Fat; 3g Protein; 68g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 59mg Sodium. Exchanges: 0 Vegetable; 4 Fruit; 5 1/2 Fat; 1/2 Other Carbohydrates.

Easy Lemon Mouse Pie with Raspberries

Serves 8

INGREDIENTS:

1 (9 inch) pie shell, pre-baked (see "recipe")
1 (1/4 ounce) envelope of unflavored gelatin
1/2 cup lemon juice
1/4 cup water
1 teaspoon lemon zest
1 (8 ounce) package of cream cheese
1 cup powdered sugar
1 cup heavy cream
1 pint fresh raspberries
Fresh mint leaves for garnish



COOKING INSTRUCTIONS: In a saucepan, over medium heat, combine the gelatin, lemon juice and water, stirring until dissolved. Remove from heat and add the lemon zest, set aside and let cool slightly

In a large bowl, combine cream cheese and sugar, beating with electric mixer until smooth. Blend in cooled gelatin mixture, then refrigerate till thickened, about 15 minutes or so.

In the meantime, whip the heavy cream till soft peaks form. Bring the cream cheese mixture out of the fridge and carefully fold in your freshly whipped cream. Remember to be gentle; you want to preserve the air that is in the whipped cream. Spoon the now complete filling into your baked pie crust. Refrigerate an hour or so, or until firm.

To serve, place one raspberry on the pie slice itself, with a mint leaf and about four fresh raspberries on the plate.

(continued above)

"Recipe" for Piecrust: Okay, I'm a cheater, big time. Yes, I know how to make piecrust and dang if my piecrust isn't to die for, too. But I also have a life and cannot dedicate myself to the endless pursuit of making yet again another piecrust. So here's what you do: buy it.

You can buy Pillsbury piecrusts ready to go that are just as good as what you can make. Well, almost. Better than frozen ones anyway and these refrigerated piecrusts are truly the ultimate cheat because you can put them in your own pie plate (no tattletale signs of ready made here) and pinch and squeeze the crust along the sides, just like you do with a homemade crust. You gotta love that.

And, to make it even tastier and crisper (which I like) brush the crust with a little water and sprinkle with superfine sugar. This will crisp it up and make it a little sweeter, which is good for this particular recipe.

NUTRITION Per Serving: 383 Calories; 27g Fat; 5g Protein; 32g Carbohydrate; 3g Dietary Fiber; 72mg Cholesterol; 244mg Sodium. Exchanges: 1/2 Grain (Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 5 Fat; 1 Other Carbohydrates.