



HAPPY EASTER

EASTER RECIPES, GROCERY LIST & LEFTOVER RECIPES

Menu

APPETIZERS

Stuffed Mushrooms
Caprese Skewers

SIDE DISHES

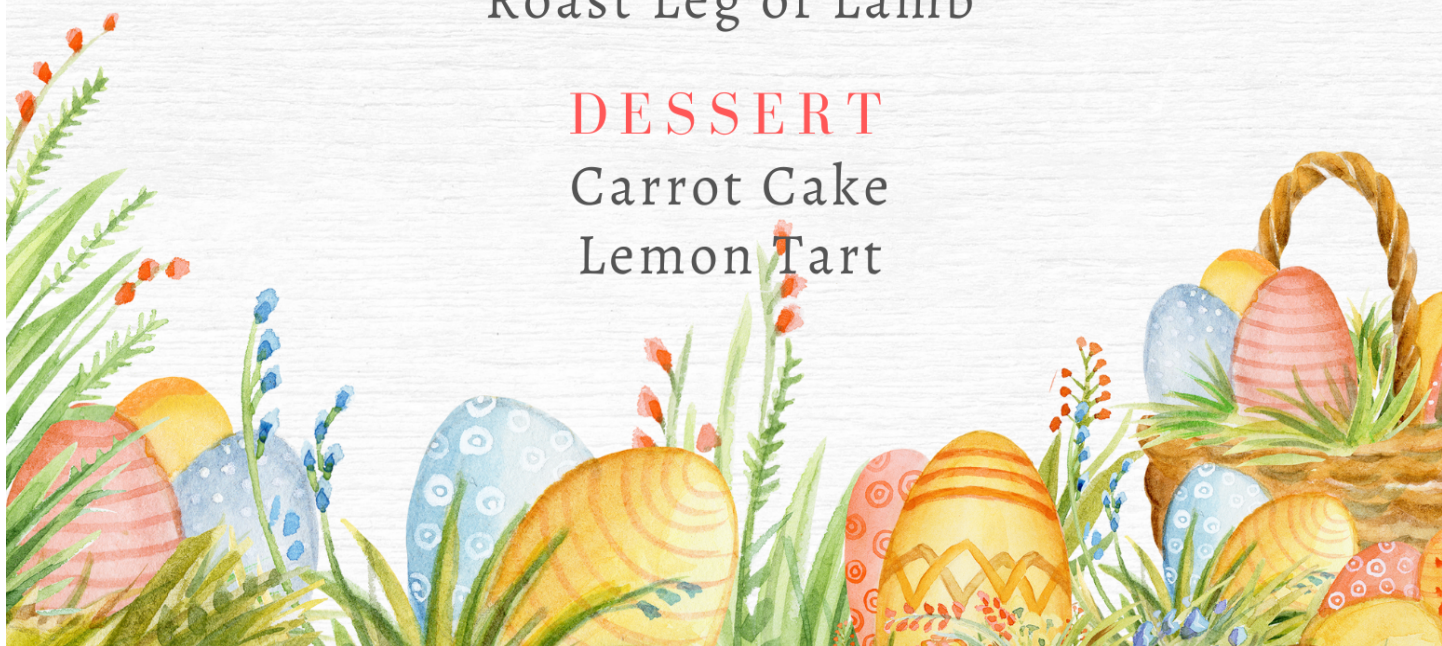
Classic Mashed Potatoes
Roasted Vegetables

MAIN COURSE

Honey-Glazed Ham
Roast Leg of Lamb

DESSERT

Carrot Cake
Lemon Tart



Classic Easter Dinner Recipes and Grocery List with Bonus Leftover Recipes

Below are recipes for a classic Easter menu as well, a grocery list for your grocery shopping needs as well as some recipes to use for your leftover:

Appetizers

Stuffed Mushrooms

Ingredients:

- 24 large white button mushrooms
- 1/4 cup unsalted butter
- 3 cloves garlic, minced
- 1/4 cup breadcrumbs
- 2 tablespoons fresh parsley, finely chopped
- 1/4 cup grated Parmesan cheese
- Salt and black pepper to taste
- Olive oil for brushing

Instructions:

1. Preheat your oven to 350°F (175°C).
2. Start by cleaning the mushrooms. Gently wipe them with a damp cloth to remove any dirt. Carefully remove the stems from the mushrooms and set them aside. You'll be using some of the stems in the filling.
3. Finely chop the mushroom stems.
4. In a large skillet, melt the butter over medium heat. Add the minced garlic and chopped mushroom stems. Sauté for about 3-4 minutes, or until the moisture from the mushrooms has evaporated, and the mixture becomes fragrant.
5. Stir in the breadcrumbs and cook for another 2-3 minutes until the mixture becomes golden brown. Remove it from the heat.
6. Add the finely chopped parsley, grated Parmesan cheese, and season with salt and black pepper. Mix everything well to create a cohesive filling.

7. Using a small spoon or your hands, fill each mushroom cap with the prepared filling, slightly mounding it on top.
8. Place the stuffed mushrooms on a baking sheet or in a baking dish, and lightly brush each one with a bit of olive oil. This will help them brown and crisp up during baking.
9. Bake the stuffed mushrooms in the preheated oven for approximately 20-25 minutes, or until the mushrooms are tender and the filling is golden and crispy on top.
10. Once they're done, let the stuffed mushrooms cool for a few minutes before serving. They can be enjoyed warm as a delectable appetizer for your Easter gathering.

These stuffed mushrooms are a fantastic finger food option, offering a wonderful combination of flavors and textures. They'll surely be a hit at your Easter celebration.

Caprese Skewers

Ingredients:

- 24 cherry tomatoes
- 24 fresh basil leaves
- 24 small fresh mozzarella balls (often called "bocconcini")
- Balsamic glaze
- Extra-virgin olive oil
- Salt and black pepper to taste
- 24 small wooden skewers

Instructions:

1. Begin by preparing your ingredients. Rinse the cherry tomatoes and pat them dry with a paper towel. Drain the mozzarella balls and gather the fresh basil leaves.
2. To assemble the skewers, start by threading a cherry tomato onto the skewer.
3. Follow the tomato with a folded basil leaf, which adds a burst of freshness and color.
4. Add a mozzarella ball onto the skewer, nestling it next to the basil.
5. Repeat this process for the remaining skewers.
6. Once all the skewers are assembled, arrange them on a serving platter.

7. Just before serving, drizzle the caprese skewers with balsamic glaze and a touch of extra-virgin olive oil. This combination adds a delightful mix of sweetness and richness to the skewers.

8. Sprinkle the skewers with a pinch of salt and freshly ground black pepper for an extra burst of flavor.

9. These caprese skewers are best when served fresh, so enjoy them as an appetizer to kick off your Easter feast. The vibrant colors and the combination of sweet tomatoes, creamy mozzarella, and aromatic basil make them a delightful and refreshing starter.

Side Dishes

Classic Mashed Potatoes

Ingredients:

- 4 large russet potatoes, peeled and cubed
- 4 tablespoons butter
- 1/2 cup milk
- Salt and pepper to taste

Instructions:

1. Boil the potatoes until tender, then drain.
2. Mash the potatoes with butter and milk.
3. Season with salt and pepper.

Roasted Vegetables

Ingredients:

- Assorted vegetables (carrots, broccoli, bell peppers, etc.)
- Olive oil
- Salt and pepper

Instructions:

1. Preheat your oven to 425°F (220°C).
2. Toss the vegetables with olive oil, salt, and pepper.
3. Roast for 20-25 minutes, or until they are tender and slightly caramelized.

Main Dishes

Honey-Glazed Ham

Ingredients:

- 1 bone-in ham
- 1 cup brown sugar
- 1/2 cup honey
- 1/4 cup Dijon mustard
- 1/4 cup pineapple juice
- Cloves for garnish

Instructions:

1. Preheat your oven to 325°F (165°C).
2. Score the ham in a diamond pattern.
3. In a saucepan, combine brown sugar, honey, mustard, and pineapple juice. Bring to a simmer.
4. Brush the ham with the glaze.
5. Insert cloves into the ham for added flavor.
6. Bake the ham for about 10-15 minutes per pound, or until it reaches an internal temperature of 140°F (60°C).
7. Baste the ham with the glaze every 30 minutes.
8. Let it rest for 15 minutes before slicing.

Roast Leg of Lamb

Ingredients:

- 1 bone-in leg of lamb
- 4 cloves garlic, sliced
- 2 tablespoons rosemary leaves
- 2 tablespoons olive oil
- Salt and pepper to taste

Instructions:

1. Preheat your oven to 425°F (220°C).
2. Make small incisions in the lamb and insert garlic slices and rosemary.
3. Rub the lamb with olive oil and season with salt and pepper.
4. Roast for 20 minutes at high heat, then reduce the temperature to 350°F (175°C) and continue roasting until the lamb reaches your desired level of doneness.
5. Let it rest for 15 minutes before carving.

Desserts

Carrot Cake

Ingredients for Carrot Cake:

For the Cake:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup vegetable oil
- 4 large eggs
- 1 teaspoon vanilla extract
- 2 cups grated carrots (about 3-4 medium-sized carrots)
- 1/2 cup crushed pineapple, drained
- 1/2 cup chopped walnuts or pecans (optional)

For the Cream Cheese Frosting:

- 8 oz (1 package) cream cheese, softened
- 1/2 cup unsalted butter, softened
- 4 cups powdered sugar
- 1 teaspoon vanilla extract

Instructions for Carrot Cake:

1. Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, salt, cinnamon, and nutmeg.
3. In a separate bowl, beat together the vegetable oil, eggs, and vanilla extract until well combined.
4. Gradually add the wet ingredients to the dry ingredients, mixing until just combined.
5. Fold in the grated carrots, crushed pineapple, and chopped nuts (if using).
6. Divide the batter evenly between the prepared cake pans.
7. Bake for 25-30 minutes, or until a toothpick inserted into the center of the cakes comes out clean.
8. Allow the cakes to cool in the pans for 10 minutes, then transfer them to a wire rack to cool completely.

For the Cream Cheese Frosting:

1. In a mixing bowl, beat the softened cream cheese and butter until smooth and creamy.
2. Gradually add the powdered sugar and vanilla extract, beating until well combined.

Assemble the Carrot Cake:

1. Place one of the cooled cake layers on a serving platter.
2. Spread a layer of cream cheese frosting on top.
3. Place the second cake layer on top and frost the top and sides of the entire cake.
4. Garnish with additional chopped nuts or grated carrots if desired.

Lemon Tart

Ingredients for Lemon Tart:

For the Shortcrust Pastry:

- 1 1/4 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, cold and cut into small pieces
- 1 large egg yolk
- 1-2 tablespoons ice water

For the Lemon Curd:

- 1 cup granulated sugar
- 1/4 cup unsalted butter, melted
- 3 large eggs
- 1/2 cup freshly squeezed lemon juice (from about 3-4 lemons)
- Zest of 2 lemons
- 1 teaspoon vanilla extract

Instructions for Lemon Tart:

For the Shortcrust Pastry:

1. In a food processor, pulse together the flour, sugar, and salt.
2. Add the cold, cubed butter and pulse until the mixture resembles coarse crumbs.
3. Add the egg yolk and 1 tablespoon of ice water. Pulse until the dough comes together. If needed, add more ice water, 1 teaspoon at a time.
4. Shape the dough into a disk, wrap in plastic wrap, and refrigerate for at least 30 minutes.
5. Preheat your oven to 375°F (190°C).
6. On a lightly floured surface, roll out the pastry dough into a circle to fit a 9-inch tart pan. Press the dough into the pan and trim any excess.
7. Prick the bottom of the crust with a fork, line it with parchment paper, and fill with pie weights or dried beans. Bake for about 15 minutes. Remove the weights and

parchment, and bake for an additional 10-15 minutes, or until the crust is lightly golden. Let it cool.

For the Lemon Curd:

1. In a mixing bowl, whisk together the sugar and melted butter.
2. Add the eggs, one at a time, mixing well after each addition.
3. Stir in the lemon juice, lemon zest, and vanilla extract.
4. Pour the lemon curd into the baked and cooled tart shell.
5. Bake for 20-25 minutes, or until the lemon curd has set and is slightly firm to the touch.
6. Allow the tart to cool completely, then refrigerate until ready to serve.
7. Before serving, dust the lemon tart with powdered sugar or garnish with whipped cream and lemon slices for an elegant finish.

Easter Grocery List

Here's a categorized shopping list for your Easter meal ingredients:

Produce:

- 24 large white button mushrooms
- 7 cloves garlic
- 24 cherry tomatoes
- 24 fresh basil leaves
- 2 tablespoons fresh parsley
- 2 tablespoons rosemary leaves
- 4 large russet potatoes
- 2 cups grated carrots (about 3-4 medium-sized carrots)
- 4 lemons (need zest from 2 lemons)

Dairy and Eggs:

- 1-3/4 cup unsalted butter
- 24 small fresh mozzarella balls (often called "bocconcini")
- 1/4 cup grated Parmesan cheese
- 1/2 cup milk
- 8 large eggs
- 8 oz (1 package) cream cheese, softened
- 1/4 cup pineapple juice

Meat:

- 1 bone-in ham

1 bone-in leg of lamb

Pantry Staples:

4 tablespoons olive oil

Balsamic glaze

1/2 cup vegetable oil

1/2 cup honey

1/4 cup Dijon mustard

2 teaspoons salt

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

Cloves for garnish

Black pepper

Canned and Packaged Goods:

1/4 cup breadcrumbs

1/2 cup crushed pineapple, drained

Baking Supplies:

1 cup brown sugar

3 1/4 cups all-purpose flour

3 1/4 cups granulated sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

4 cups powdered sugar

3 teaspoons vanilla extract

Nuts:

1/2 cup chopped walnuts or pecans (optional)

Misc. Items:

24 small wooden skewers

Make sure to adjust quantities based on the number of guests you'll be serving and any personal preferences. Remember to check your pantry for any of these items that you may already have to avoid unnecessary purchases. Adjust the quantities based on the number of guests you'll be serving and the portion sizes you prefer. Enjoy your Easter meal preparation!

BONUS - Easter Leftovers Recipes

Now, what to do with all those delicious leftovers? Here are some creative and tasty leftover recipes to make the most of your Easter feast.

Ham and Potato Soup

Ingredients:

- 2 cups diced ham
- 3 cups diced potatoes
- 1 cup diced carrots
- 1 cup diced onions
- 4 cups chicken or vegetable broth
- 1 cup milk
- Salt and pepper to taste

Instructions:

1. In a large pot, sauté the onions, carrots, and potatoes until tender.
2. Add the ham, broth, and milk.
3. Simmer until the potatoes are soft.
4. Season with salt and pepper.

Lamb and Vegetable Stew

Ingredients:

- Leftover roast lamb, shredded
- Assorted roasted vegetables
- 4 cups beef or vegetable broth
- 1 cup diced tomatoes
- 1 cup diced onions
- 2 cloves garlic, minced
- 1 teaspoon thyme
- Salt and pepper to taste

Instructions:

1. In a large pot, sauté the onions and garlic until softened.
2. Add the shredded lamb, roasted vegetables, broth, tomatoes, and thyme.
3. Simmer until heated through.
4. Season with salt and pepper.

Potato and Ham Frittata

Ingredients:

- Leftover mashed potatoes
- Diced ham
- 6 eggs
- 1/2 cup milk
- Salt and pepper to taste
- Grated cheese for topping

Instructions:

1. Preheat your oven to 350°F (175°C).
2. In a large ovenproof skillet, heat the leftover mashed potatoes and diced ham.
3. In a bowl, whisk together the eggs, milk, salt, and pepper.
4. Pour the egg mixture over the potatoes and ham.
5. Sprinkle with grated cheese and bake until set, about 20 minutes.