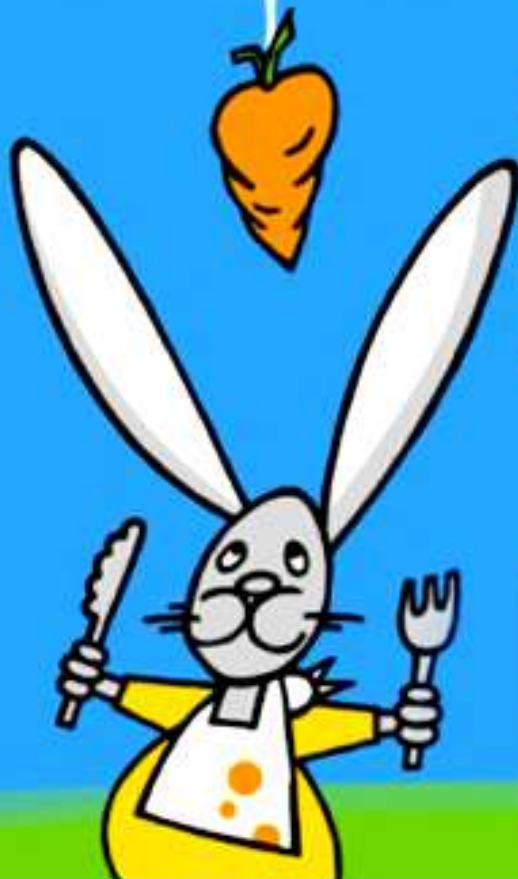


RECIPE  LION

# 17 Excellent Easter Recipes



## 17 Excellent Easter Recipes

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – [www.primecp.com](http://www.primecp.com)

Letter from the Editors

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Dear Cooking Enthusiast:

In terms of food holidays, Easter ranks up there with the biggies, for certain. That's why it made perfect sense for us to gather up our favorite Easter recipes into one collection for you, our Valued Reader! Some people relish a leisurely brunch for the holiday, while others are looking for the best ever Easter dinner recipes, and we've got it all here for you.

This collection of excellent Easter recipes includes Easter brunch recipe ideas, those best ever Easter dinner recipes, the ever-important dessert recipes for Easter, and more. The recipes in this eCookbook are nice and easy, so no matter your skill level, you'll be able to cook up some of the most fantastic Easter recipes ever for your family and friends. Gather everyone around, and enjoy these delicious recipes together.

For more delicious Easter recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a very happy Easter!

Sincerely,

*The Editors of RecipeLion*

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## Easter Brunch Recipes

### Apple Cheese Muffins

#### *Description*

A delicious way to start your day, these muffins have just the thing to give you energy in the morning and keep you going to lunch. Try this quick and easy recipe for a grab-and-go breakfast any time.

**Yields: 18**

#### *Ingredients*

- 1/2 cup margarine
- 1/2 cup sugar
- 2 eggs
- 1 1/2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup rolled oats
- 2/3 cup sharp cheese, grated
- 1/4 cup milk
- 1 cup apple pie filling, chopped apple or applesauce
- 1/2 cup nuts

#### *Instructions*

1. Preheat oven to 375 degrees F. Prepare pans.
2. Cream margarine and sugar. Add eggs and beat well. Sift flour, soda and salt and stir into creamed mixture. Stir in oats, apple cheese and nuts, mixing well. Add milk last.
3. Spoon into pans and bake for 20-25 minutes or until done.

## Brunch Egg and Cheese Casserole



### **Description**

Whenever I think of a breakfast casserole, this is the first one that comes to mind. With its two rich cheeses and just the right amount of chiles for some kick, it's been a favorite for a long time.

**Serves: 20**

**Preparation Time: 10 min**

**Cooking Time: 55 min**

### **Ingredients**

- 1 pint cottage cheese
- 1 pound shredded Monterey jack cheese
- 1/2 cup butter, melted
- 10 large eggs, beaten
- 1/2 cup flour
- 1 teaspoon baking powder
- 1 can chopped green chiles
- dash salt

### **Instructions**

1. Preheat oven to 400F degrees.
2. Combine melted butter and beaten eggs together.
3. Add cheeses and chiles and mix well.

4. Add flour, baking powder, and salt and combine thoroughly.
5. Spread mixture evenly in a 9"x11" greased baking dish and bake at 400F degrees for 15 minutes.
6. Reduce heat to 350F degrees and continue baking for 35-40 minutes.

## Baked Overnight French Toast

### *Description*

Prepare a casserole dish with all the ingredients for this overnight baked french toast recipe and simply bake in the morning for a delicious start to the day. This is an easy baked french toast to serve with syrup, fruit, cream or powdered sugar.

### *Ingredients*

- 1/4 cup butter, room temperature
- 12 ( 3/4-inch) slices French bread
- 6 eggs
- 1 1/2 cups milk
- 1/4 cup sugar
- 2 tablespoons maple syrup
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- Powdered sugar

### *Instructions*

1. Spread butter over bottom of heavy large baking pan with 1 inch sides. Arrange bread sliced in pan.
2. In large bowl beat eggs, milk, sugar, syrup, vanilla and salt to blend. Pour mixture over bread. Turn bread slices to coat. Cover with plastic and refrigerate overnight.
3. In the morning, preheat oven to 400 degrees. Bake French bread 10 minutes. Turn bread over and continue baking until just golden, about 4 minutes longer. Transfer cooked toast to plates and sprinkle with powdered sugar. Serve at once with warm maple syrup and chopped, toasted walnuts.



## Baked Hash Brown Casserole

### *Description*

If you like hash browns, you will love this baked hash brown casserole. Packed with your favorite crispy hash browns, cheese and a crunchy corn flake topping, this one is perfect for a lazy Sunday morning.

***Cooking Time: 45 min***

### *Ingredients*

- 2 pounds frozen hash browns (thawed)
- 1/2 cup margarine, melted
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup onion, chopped
- 1 pint whipping cream (unwhipped) or 1 pint sour cream
- 1 can cream of mushroom soup
- 2 cups grated cheese
- 2 cups corn flakes, crushed

### *Instructions*

1. Mix together 1/4 cup margarine, salt, pepper, onion, sour cream or whipping cream, soup and cheese. Blend well.
2. Butter 9 1/2 x 13" pan and place hash browns in bottom. Pour liquid mixture over hash browns.
3. Mix 1/4 cup margarine and then corn flakes and put on top of potato mixture. Bake at 350 degrees F for 45 minutes.

## Orange Tangerine Mimosas



### **Description**

For a non-alcoholic spin on a timeless favorite, try this orange tangerine mimosa. You'd better make a big batch, though, because they taste so good, nobody can have just one!

### **Serves: 2**

### **Ingredients**

- 1 orange
- 2 tangerines
- $\frac{1}{3}$  cup chilled sparkling mineral water, seltzer or club soda

### **Instructions**

1. Peel and seed the fruit.
2. Juice the fruits using a hand or electric juicer; blend together.
3. Divide the juice between 2 goblets.
4. Fill with mineral water.

## Best Ever Easter Dinner Recipes

### Easter Ham with Peach Glaze

#### *Description*

My memories of the best ever Easter dinner recipes always included this peach glazed ham that my family has made for generations. It's really easy, even though it cooks for a while, and the house always smells heavenly!

**Serves: 10**

**Cooking Time: 3 hr 45 min**

#### *Ingredients*

- 16 to 18-pound fully cooked, bone-in ham
- 2 cups chicken broth
- 1 cup sugar
- $\frac{3}{4}$  cup cider vinegar
- $\frac{3}{4}$  cup golden raisins
- 12 whole cloves
- 1 2-inch cinnamon stick
- 20 ounces bag frozen unsweetened peaches

#### *Instructions*

##### Glaze

1. Combine sugar, vinegar and raisins in heavy non-aluminum saucepan.
2. Wrap cloves and cinnamon in cheesecloth and add to pan.
3. Cook over low heat, swirling pan occasionally, until sugar dissolves.
4. Increase heat; cover and simmer 10 minutes.
5. Add peaches and simmer, uncovered, until mixture is reduced to 1  $\frac{1}{2}$  cups, skimming surface and stirring occasionally, 30 - 40 minutes.
6. Cool glaze to room temperature. Cover and refrigerate for 2 days.
7. Bring glaze back to room temperature and discard spice bag before using.

## Ham

1. Cut away rind and all but 1/4-inch layer of fat from upper surface of ham.
2. Score 1/4-inch-deep diamond pattern in upper surface.
3. Place ham in shallow baking pan just large enough to accommodate.
4. Bring ham to room temperature before baking.
5. Preheat oven to 325F degrees.
6. Set ham in oven.
7. Add broth to pan. Bake ham 2 hours, basting every 15 minutes.
8. Spoon off pan drippings.
9. Spread glaze over top of ham. Bake until glaze is light brown, about 45 minutes.
10. Let rest 20 minutes before serving.

## Easter Lamb with Garlic and Herbs



### **Description**

Many people think that Easter recipes have to be difficult in order to be good, and that is simply not true. The best ever dinner recipes for Easter can include things like this easy lamb roast with garlic and herbs, and it's great served with roasted potatoes too.

**Serves: 10**

**Cooking Time: 1 hr 5 min**

### **Ingredients**

- 4 1/2 pounds leg of lamb
- 3 tablespoons roughly chopped parsley
- 4 garlic cloves, chopped
- 2 anchovies, chopped
- 2 tablespoons salted capers, rinsed
- 1 tablespoon coarsely grated lemon rind
- 3 tablespoons soft, fresh breadcrumbs
- 3 tablespoons extra virgin olive oil
- 4 sprigs rosemary
- extra olive oil for drizzling

### **Instructions**

1. Heat the oven to 400F degrees (220C).
2. Hold the leg of lamb with its fleshiest side towards you, and bravely slice directly through the meat four or five times, about 1 inch (2.5cm) apart, almost to the bone,- as if you are cutting steaks but leaving them attached.

3. Mix the parsley, garlic, anchovies, capers, lemon rind and breadcrumbs together in a small bowl and add the olive oil to make a mush.
4. Using your hands, push the paste between the slices.
5. Tie the meat back into shape with string.
6. Scatter with rosemary sprigs and drizzle with a little olive oil.
7. Bake for 20 minutes at 400F degrees, then turn the heat down to 375F degrees (190C) and bake for another 45 minutes. The lamb will cook faster than the normal roast because of the way it is cut.
8. Remove the lamb and leave it to rest under a sheet of foil for 10 to 15 minutes.
9. Strain the fat and juices into a small bowl and spoon off as much fat as possible.
10. Remove the string, and carve across the lamb parallel to the bone so you get chunky fingers of meat.
11. Arrange on each warmed dinner plate, drizzle with the juices, scatter a handful of dressed baby rocket leaves on top and serve.

## Simple Roast Turkey



### **Description**

Nothing beats a simple roast turkey for any holiday dinner. Easter dinner, Christmas, Thanksgiving or even just "because" are the perfect reasons to make a simple roast turkey.

**Serves: 12**

**Cooking Time: 4 hr**

### **Ingredients**

- 12 pounds turkey
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  cup plus 2 tablespoons dry sherry
- 1 teaspoon garlic, crushed
- $\frac{1}{4}$  teaspoon black pepper
- 1 teaspoon poultry seasoning
- $1\frac{1}{2}$  teaspoons paprika
- 1 teaspoon brown sugar

### **Instructions**

1. Remove the package containing the giblets and neck from the cavities of the turkey (you may have to release the legs from a band of skin or a wire in order to remove the giblets and neck).
2. Rinse the turkey, inside and out, and dry it with paper towels.
3. Trim off any excess fat.
4. Preheat oven to 325F degrees.

5. Transfer turkey to a rack in a large roasting pan.
6. Return the legs to the band of skin or wire. Fold the wings back and underneath the bird.
7. Pour the water and 1/2 cup sherry into the bottom of the roasting pan.
8. Combine remaining sherry, garlic, black pepper, poultry seasoning, paprika, and brown sugar in a mixing bowl; brush over the skin of the turkey.
9. Completely enclose the turkey in aluminum foil, crimping the foil around the edges of the pan to seal.
10. Bake for 3 to 4 hours. During the last 30 minutes of cooking, remove foil and baste with pan juices.
11. When turkey is done, a thermometer inserted in the thigh will read 180 to 185F degrees, and the drumsticks will move easily in the sockets.
12. Remove turkey from the oven, and allow it to sit, loosely covered with foil, for 20 minutes before carving.



## Roast Beef Quiche

### *Description*

A quiche that can serve triple-duty: Breakfast, lunch, or dinner. It's the perfect blend of flavors, with enough beef to make it hearty, yet not heavy. Serve this easy roast beef quiche any time you feel like making an easy, tasty meal.

**Serves: 6**

**Cooking Time: 35 min**

### *Ingredients*

- 1 unbaked pastry shell (9 inches)
- 1 <sup>3</sup>/<sub>4</sub> cups finely chopped cooked roast beef
- <sup>1</sup>/<sub>4</sub> cup chopped green onions
- 1 tablespoon all-purpose flour
- 4 eggs
- <sup>1</sup>/<sub>2</sub> cup evaporated milk
- 1 tablespoon steak sauce
- <sup>1</sup>/<sub>8</sub> teaspoon each dill weed, dried basil and dried oregano
- salt and pepper to taste
- 2 cups (8 ounces) shredded cheddar cheese
- <sup>1</sup>/<sub>2</sub> cup chopped green bell pepper

### *Instructions*

1. Preheat oven to 450°F.
2. Line unpricked pastry shell with a double thickness of heavy-duty foil.
3. Bake at 450°F for 5 minutes; remove foil.
4. Bake 5 minutes longer.
5. Reduce heat to 375°F.
6. Sprinkle beef and onions into the crust.
7. In bowl, beat the flour and eggs until smooth.

8. Add milk, steak sauce and seasonings; beat until smooth.
9. Stir in cheese and green pepper.
10. Pour into crust.
11. Bake for 25 minutes or until center is set.
12. Let stand for 10 minutes before cutting.

## Easter Side Dishes

### Cherry Easter Biscuits

#### **Description**

Easter recipes are always fun to make, and these cherry Easter biscuits are no exception. They are delicious, and they are the perfect accompaniment to any breakfast or brunch menu. They make a great snack or side with lunch or dinner, too. Enjoy them all year.

**Yields: 12**

**Cooking Time: 15 min**

#### **Ingredients**

- 4 ounces (110g) butter
- 3 ounces (75g) caster sugar plus 1-2 tablespoons for sprinkling
- 1 egg, separated
- 7 ounces (200g) flour
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 3 ounces (75g) dried cherries

#### **Instructions**

1. Preheat oven to 200°C / 400°F / Gas 6.
2. Grease a baking sheet.
3. Cream butter and sugar together in a bowl and beat in the egg yolk.
4. Sift the flour, ginger and cinnamon together into the creamed mixture.
5. Add the dried cherries.
6. Knead the dough on a lightly floured surface and roll out to 1/4-inch (1/2 cm) thickness. Use a 3-inch (8cm) cutter to cut out 12 biscuits.
7. Place on the sheet and bake for 10 minutes.
8. Lightly beat the egg white.

9. Remove biscuits from the oven, brush with egg white.
10. Sprinkle with caster sugar, bake for a further 5 minutes until golden.

## Asparagus Casserole



### **Description**

This easy asparagus casserole is creamy, cheesy and delicious. All you have to do is toss the ingredients into a slow cooker and let the slow cooker do all the work. This is great as a vegetarian main course or as a vegetable side with meat or chicken.

### **Ingredients**

- 2 packages frozen asparagus spears, thawed
- 1 can condensed cream of celery soup
- 1 can condensed cream of chicken soup
- 2 cups crushed saltine crackers
- 1 cup cubed process American cheese (Velveeta)
- 1 egg

### **Instructions**

1. In large bowl, combine all ingredients well. Pour into lightly greased slow cooker. Cover and cook on HIGH setting for 3 to 3 1/2 hours.
2. After cooking, dish may be held on LOW setting for up to 2 hours before serving.

## Apple-Glazed Carrots

### *Description*

Compliment carrot's natural sweetness with an apple glaze. Add this to your repertoire of healthy food recipes for kids. Carrots, full of beta carotene and other nutrients, are some of the best vegetables to eat.

### *Cooking Time: 25 min*

### *Ingredients*

- 1 tablespoon butter
- 1 pound baby carrots, peeled and trimmed
- 1 cup apple juice, unsweetened
- 1 teaspoon honey
- 1 tablespoon green onion, minced tops

### *Instructions*

1. Melt butter in large nonstick skillet over medium-high heat. Add carrots and sauté until carrots begin to brown slightly, about 8 minutes.
2. Add apple juice and honey and bring to boil. Reduce heat and simmer until carrots are tender and liquid is reduced to glaze, stirring occasionally, about 15 minutes.
3. Season to taste with salt and pepper. Transfer to bowl. Sprinkle with green onion tops and serve.

## Spring Vegetables

### *Description*

These spring vegetables are a natural with Easter brunch or Easter dinner, but truth be told, they're great any time at all. Fennel adds such a wonderful flavor to other veggies that we can't get enough of this dish at our house!

**Serves: 6**

**Cooking Time: 35 min**

### *Ingredients*

- 2 cups fresh fava beans or baby lima beans
- 1 cup sweet peas (fresh or frozen)
- 1/2 teaspoon anise seed
- 2 to 3 tablespoons fresh fennel, chopped fine
- 3 cloves garlic, minced
- 2 tablespoons olive oil
- salt and pepper to taste

### *Instructions*

1. In a deep heavy pot, heat the olive oil on medium high.
2. Add the garlic and sauté for 2-3 minutes.
3. Add the fennel and sauté for 1 minute.
4. Add the remaining ingredients, and salt and pepper.
5. Mix everything together well, cover and let steam for about 1/2 hour or until the beans are done to your taste.

## Easter Dessert Recipes

### Amish Sugar Cookies

#### *Description*

Keep it simple with this recipe for Amish sugar cookies. This is the recipe for best softest sugar cookies. These easy to make cookies are sweet popular treats that work great as Easter cookies, Christmas cookies or simple everyday cookies.

***Yields: 78***

***Cooking Time: 12 min***

#### *Ingredients*

- 4 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 cup butter
- 1 cup vegetable oil
- 1 cup granulated sugar plus extra for stamping
- 1 cup powdered sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 

#### *Instructions*

1. Preheat oven to 375 degrees F. Line baking sheets with kitchen parchment paper or grease lightly.
2. In medium bowl, mix together flour, soda, and cream of tartar.
3. In a large bowl, beat butter, oil and sugars until completely blended and mixture is creamy. Add eggs and vanilla and beat well. Stir in dry ingredients until well blended.
4. Drop dough, using a cookie scoop or level measuring tablespoonfuls, on prepared baking sheets. Flatten each ball to 3/8-inch thickness using a cookie stamp or the bottom of a pretty glass dipped in granulated sugar.
5. Bake 10-12 minutes or until cookies are lightly browned around the edges. Do not over bake. Transfer cookies to wire racks to cool.



## Blue Peep Pie

### *Description*

Easter just is not the same without marshmallow Peeps. Get your fill of Peeps this Easter by putting them into a pie. This quick and easy dessert recipe is super sweet and perfect for Easter. This easy Easter recipe is divine.

### *Ingredients*

- 1 cookie crumb pie crust
- 1 four-serving box blue gelatin
- 1 cup boiling water
- 1 cup whole milk (or half-and-half/light cream)
- 3 cups non-dairy whipped topping, cold but thawed
- 2 tablespoons Curaçao or similar blue liqueur
- 15 blue Peeps
- 1 cup fresh blueberries, for garnish

### *Instructions*

1. Freeze crust while you prepare the pie filling.
2. Pour one cup boiling water over gelatin in heat proof bowl. Stir to dissolve gelatin.
3. Add 1 cup cold milk and liqueur. Blend well and refrigerate until gelatin has thickened, but not set firm.
4. Fold in thawed topping to chilled gelatin mixture. Mix completely so that no streaks remain, but avoid overworking. Spoon filling into frozen crust.
5. Snip apart each family of Peeps. Arrange in concentric circles atop pie filling. Use fresh blueberries to fill in gaps between Peeps.
6. Refrigerate for at least three hours.

## Bird's Nest Cookies

### *Description*

Celebrate springtime with these adorable cookies that look just like a bird's nest. This sweet dessert recipe appeals to the eyes and the stomach. Make Easter more special with this quick and easy dessert recipe.

**Serves: 10**

### *Ingredients*

- 1 pound vanilla candy coating
- 2 cups chow mein noodles
- 2 cups corn flakes, coarsely chopped
- $\frac{1}{3}$  cup M&Ms candy, preferably pastel-colored

### *Instructions*

1. Melt candy coating in the top of a double boiler over simmering water or in the microwave at 50 percent power about 3 minutes, stirring every minute.
2. In a large bowl, combine chow mein noodles and corn flakes. Pour melted candy coating over noodle mixture, stirring until noodles and cereal are completely coated.
3. Form nests by mounding heaping tablespoonfuls of the mixture on waxed paper. Make an indentation in the center of each nest. Place 3 candy eggs in each nest.
4. Allow to set at room temperature until firm.

## Chocolate Cream Easter Eggs

### *Description*

Don't you just love those creamy Easter eggs that are covered in chocolate? You'll love them even more when you make them at home, because recipes for Easter candy can't be beat! These are easy to make, and when you're ready, you can decorate them with white frosting mix tinted with pastel colors...or any colors you like.

### *Ingredients*

- 1 package white frosting mix
- 5 tablespoons soft butter
- 3 tablespoons flour
- 2 tablespoons hot water
- $\frac{1}{2}$  cup candied fruit, chopped
- $\frac{1}{2}$  cup nuts, chopped optional
- 1 package chocolate fudge frosting mix

### *Instructions*

1. Combine white frosting mix with soft butter, water and (if desired) chopped fruits or nuts.
2. Knead 20-30 times on board lightly dusted with confectioners' sugar.
3. Divide and shape into 8 eggs; chill.
4. Coat eggs with chocolate fudge frosting mix by dipping egg into frosting, ending with a swirl on top. Keep frosting mix over hot water while dipping the eggs.

*17 Excellent Easter Meatloaf Recipes*

Free eCookbook from [www.RecipeLion.com](http://www.RecipeLion.com)

Included in this eCookbook

- 17 excellent Easter recipes, including:
  - Easter Brunch Recipes
  - Best Ever Easter Dinner Recipes
  - Easter Side Dishes
  - Easter Dessert Recipes

and more!