

## Easter Dessert: Pineapple Slice



### Crust

- 2 1/2 cups graham crumbs better if you make them yourself
- 1/2 cup of margarine

### Middle layer

- 2 cups of icing sugar
- 1/2 cup of margarine
- 1/2 cup of cream cheese or 2 eggs

### Topping

- 1 cup of whipped cream
- 1 large can crushed pineapple drained thoroughly 20 oz.

### Instructions

1. Melt margarine and combine the first ingredients for the crust. I crushed the wafers myself and it



made such a lovely, chunky, solid crust! Press 2/3 of the mixture firmly into an 8x8 (or a 9x9) pan and bake at 300° for 8-10 min.

2. When the crust is cooling, whip up the cream cheese (or eggs) icing sugar and margarine.
3. When the crust is completely cooled, spread the mixture on top.
4. Time for the topping! Whip up the cream until, well, it's whipped cream. Fold in the very well drained pineapple.
5. Put the topping on, then sprinkle the rest of the graham crumb mixture on top. Refrigerate overnight for best results, or at least 4 hours if it's for the same day.

<https://www.thekitchenmaggie.com/easter-dessert-pineapple-slice/>

## Colorful Brunch Frittata

- 1 lb. fresh asparagus, trimmed and cut into 1-inch pieces
- 1/2 lb. sliced fresh mushrooms
- 1 medium sweet red pepper, diced
- 1 medium sweet yellow pepper, diced
- 1 small onion, chopped
- 3 green onions, chopped
- 3 tbsp. olive oil
- 2 garlic cloves, minced
- 3 plum tomatoes, seeded and chopped
- 14 large eggs, lightly beaten
- 2 cups half-and-half cream
- 2 cups shredded Colby-Monterey Jack cheese
- 3 tbsp. minced fresh parsley
- 3 tbsp. minced fresh basil
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup shredded Parmesan cheese



### Directions

- Preheat oven to 350°. In a large skillet, sauté asparagus, mushrooms, peppers and onions in oil until tender. Add garlic; cook 1 min. longer. Add tomatoes; set aside.
- In a large bowl, whisk eggs, cream, Colby-Monterey Jack cheese, parsley, basil, salt and pepper; stir into vegetable mixture.
- Pour into a greased 13x9-in. baking dish. Bake, uncovered, 45 min.
- Sprinkle with Parmesan cheese. Bake 5 min. longer or until a knife inserted in the center comes out clean. Let stand 10 min. before cutting.

<https://www.tasteofhome.com/collection/easiest-easter-brunch-menu/>

## Thyme & Basil Roast Pork

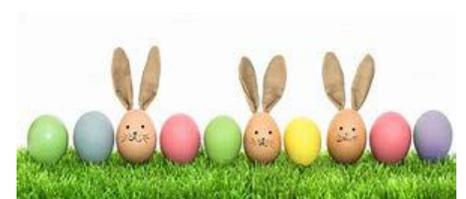


- 1 tbsp. all-purpose flour
- 2 tsp. dried basil
- 2 tsp. dried thyme
- 2 tsp. ground cinnamon
- 1-1/2 tsp. salt
- 1/2 tsp. pepper
- 1 boneless pork loin roast (3 to 4 Lb.)
- 2 tbsp. canola oil
- 1 medium apple, cut into wedges
- 1 medium onion, cut into wedges
- 1 medium lemon, cut into wedges
- 1 fresh rosemary sprig

### Directions

- Preheat oven to 325°. In a small bowl, mix flour, basil, thyme, cinnamon, salt and pepper; rub over pork.
- In a large skillet, heat oil over medium-high heat. Brown roast on all sides. Place roast in a shallow roasting pan, fat side up. Arrange apple and onion around roast. Squeeze lemon juice from one wedge over pork; add lemon wedges to pan. Place rosemary over pork.
- Roast 1 to 1-1/2 hours or until a thermometer reads 145°. Remove roast, onion and apple to a serving platter; tent with foil. Let stand 15 min. before slicing.

<https://www.tasteofhome.com/recipes/thyme-basil-roast-pork/>



## Eggs Benedict Casserole

12 oz. Canadian bacon, chopped  
6 English muffins, split and cut into 1-inch pieces  
8 large eggs  
2 cups 2% milk  
1 teaspoon onion powder  
1/4 teaspoon paprika  
**HOLLANDAISE SAUCE:**  
4 large egg yolks  
1/2 cup heavy whipping cream  
2 tablespoons lemon juice  
1 teaspoon Dijon mustard  
1/2 cup butter, melted



- Place half the Canadian bacon in a greased 3-qt. or 13x9-in. baking dish; top with English muffins and remaining bacon. In a large bowl, whisk eggs, milk and onion powder; pour over top. Refrigerate, covered, overnight.
- Preheat oven to 375°. Remove casserole from refrigerator while oven heats. Sprinkle top with paprika. Bake, covered, 35 min. Uncover; bake 10-15 min. longer or until a knife inserted in the center comes out clean.
- In top of a double boiler or a metal bowl over simmering water, whisk egg yolks, cream, lemon juice and mustard until blended; cook until mixture is just thick enough to coat a metal spoon and temperature reaches 160°, whisking constantly. Reduce heat to very low. Very slowly drizzle in warm melted butter, whisking constantly. Serve immediately with casserole.

<https://www.tasteofhome.com/recipes/eggs-benedict-casserole?cmp=TOP10&ebid=TOP102/28/2016&ehid=2052b473e3f898757f4fe7839acaf93121cbbb00>



## Buttery Carrots

3 lb. medium carrots, halved crosswise and cut into strips  
2 medium onions, halved and thinly sliced  
1/2 cup butter, melted  
1/2 cup chopped fresh parsley  
1/2 teaspoon salt  
Coarsely ground pepper, optional

### Directions

- Place 2 in. of water in a 6-qt. stockpot. Add carrots and onions; bring to a boil. Reduce heat; simmer, covered, until carrots are crisp-tender, 10-12 min.
- Drain vegetables. Toss with remaining ingredients.

<https://www.tasteofhome.com/collection/best-loved-easter-recipes/>



## Easter Slaw

Easter slaw is so named for the many colors in the salad.

6 cups shredded cabbage  
2 large carrots, shredded  
1 yellow bell pepper, chopped  
1 large apple, any kind, chopped fine  
3 green onions, sliced fine  
1/2 cup celery, chopped  
1 cup mayonnaise  
1/2 cup sugar  
2 tbsp. cider vinegar  
1 tsp. salt  
1/4 tsp. black pepper



1. Combine all the prepared vegetables into a large mixing bowl.
2. Dressing: mix together mayonnaise, sugar, vinegar, salt, and pepper. Whisk well.
3. Pour over cabbage mixture and toss to coat. Cover and refrigerate until serving. Enjoy!

<https://www.iustapinch.com/recipes/salad/other-salad/easter-slaw.html>

