

Happy Mother's Day!

Green Eggs & Ham Frittata

Serve with roasted red potatoes, hash browns, or fresh fruit.



- 8 large eggs
- 1½ teaspoons dried dill
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 2 leeks, white and light green parts only, diced
- 1 5-ounce bag baby spinach, chopped
- ½ cup diced ham
- ½ cup shredded Havarti or Muenster cheese

Directions

- 1 Position rack in upper third of oven; preheat to 450°F.
- 2 Whisk eggs, dill, salt and pepper in a medium bowl. Heat oil in a large ovenproof nonstick skillet over medium heat. Add leeks; cook, stirring, until softened, about 4 min. Add spinach and ham; cook, stirring, until spinach is wilted, about 1 min.
- 3 Pour the egg mixture over the vegetables and cook, lifting the edges of the frittata so uncooked egg can flow underneath, until the bottom is light golden, 2 to 3 min. Sprinkle cheese on top, transfer the pan to the oven and bake until the eggs are set, 6 to 8 min. Let rest for about 3 min before serving. Serve hot or cold.
- <http://www.eatingwell.com/recipe/252336/green-eggs-ham-frittata/>

THERE'S A REASON SOME PEOPLE
THINK THEY CAN DO ANYTHING...

They listened to their mothers.

MOM-SIZED LOVE...
BUILT TO LAST.

Country Ham French Toast

- 4 large eggs
- 1 c. whole milk
- 1 c. half-and-half
- ½ tsp. pure maple syrup, plus more for serving
- 2 tsp. pure vanilla extract
- ½ tsp. ground nutmeg
- Kosher salt
- Unsalted butter, for griddle
- 8 thin slices country ham
- 8 slices Texas toast-style-bread



Directions

1. Whisk together eggs, milk, half-and-half, maple syrup, vanilla, nutmeg, and ½ tsp. salt in a bowl.
2. Heat griddle or large nonstick skillet over medium heat; butter. Working in batches, lay 1 slice ham on griddle. Quickly dip 1 slice of bread into egg mixture, then place on top of ham. Cook until golden brown, 2 to 3 min. per side.
3. Serve warm with maple syrup alongside.

<http://www.countryliving.com/food-drinks/recipes/a41636/country-ham-french-toast-recipe/>



Strawberry Basil Bruschetta

- 1 French baguette, sliced
- ½ cup Greek yogurt
- 1½ cups sliced strawberries
- ½ cup chopped fresh basil
- ½ cup Balsamic vinegar
- about a handful of almond slivers
- freshly ground black pepper

Instructions

1. Pour the vinegar in a small sauce pan and bring to a boil over medium heat. Lower the heat and continue cooking, stirring occasionally for about 10 min. or until vinegar thickens so that it's close to a honey consistency. Let cool.
2. Bake the French baguette slices until toasted. I actually placed mine under the broiler for about a minute on both sides, make sure you don't burn them.
3. Spread some yogurt over each slice, then top with strawberries and chopped basil. Drizzle a bit of the balsamic reduction over each slice and top with slivered almonds for a bit of crunch. Finish off with some freshly ground black pepper. Serves 4.

<http://www.jocooks.com/healthy-eating/strawberry-basil-bruschetta/>

**I AM
MOM**

MOTHER/HOUSEKEEPER/CHEF/TEACHER
NURSE/COACH/CHAUFFEUR/STORY TELLER
MONSTER KILLER/PLANNER/ORGANIZER
DECORATOR/CRAFTER/BEST FRIEND
MULTITASKING QUEEN/WONDER WOMAN

Tequila Sunrise Mimosas

1 oz. tequila

Prosecco or champagne, chilled

Orange juice (I like Simply Orange Mango)

Splash of grenadine



DIRECTIONS

1. For each drink, pour 1 oz. tequila into a champagne flute.
2. Fill flute about halfway with prosecco/champagne.
3. Add orange juice, filling the flute until it's mostly full (I like to stop pouring when the liquid is about 3/4-inch from the top of the glass).
4. Top with a splash of grenadine.
5. Enjoy!

<http://www.justputzing.com/2015/04/tequila-sunrise-mimosas.html>



*Celebrate Mother's Day
well!!! ☺*

~Tricia

Spencer's Fresh Markets
Morro Bay and Santa Maria



Lemon Blueberry Layer Cake

1½ c. all-purpose flour
3 tbsp. cornstarch
½ tsp. baking soda
¼ tsp. kosher salt
1½ c. granulated sugar
1½ c. unsalted butter
3 large eggs
½ c. sour cream
1 tsp. pure vanilla extract
8 oz. cream cheese
1 lb. confectioners' sugar
1 lemon
3 pt. fresh blueberries

Directions

1. Heat oven to 350°. Spray two 8- by 2-inch light-colored cake pans with cooking spray, line the bottoms with parchment, and coat.
2. In a medium bowl, whisk together the flour, cornstarch, baking soda, and salt.
3. Using an electric mixer, beat the granulated sugar and 1/2 cup butter on medium-high speed until smooth and creamy, 3 min. Reduce speed to medium and add the eggs, one at a time, mixing well after each addition. Add the sour cream and vanilla and beat until combined. Reduce the mixer speed to low and add the flour mixture, beating until incorporated
4. Divide the batter between the prepared pans and bake until a wooden pick inserted into the cake comes out clean, 27 to 30 min. Let the cakes cool in the pans for 10 min., then transfer to wire racks to cool completely.
5. Meanwhile, using an electric mixer, beat the cream cheese and remaining 1 cup butter until smooth. Add the confectioners' sugar and beat until combined. Using a fine grater, zest the lemon over the bowl and squeeze in 2 tbsp. juice. Beat until combined. Cover and chill for at least 1 hour or up to 1 week.
6. Cut cakes in half horizontally to create 4 layers. Spread a quarter of the icing on one layer (about 3/4 cup). Sprinkle with a quarter of the blueberries. Sandwich with another layer of cake and repeat with the remaining layers. Spread the top cake with the remaining icing and sprinkle with the remaining blueberries. Refrigerate at least 2 hours before serving.
<http://www.womansday.com/food-recipes/food-drinks/recipes/a13417/lemon-blueberry-layer-cake-recipe-wdy0414/>

Baked Eggs with Spinach and Tomato

2 tbsp. olive oil
1 medium onion
5 oz. fresh baby spinach
1 can whole tomatoes
1 tsp. ground cumin
1 tsp. salt
1 tsp. Freshly ground pepper
½ tsp. sweet paprika
2 tsp. Hot sauce
4 large eggs
¼ c. Crumbled feta



Directions

1. Preheat oven to 400°. Meanwhile, in a medium saucepan, heat oil over medium-high heat. Add onion and sauté until soft, about 5 min. Add spinach and sauté until just wilted, about 2 min. Remove from heat.
2. In a medium bowl, stir together tomatoes, cumin, salt, pepper, paprika, and, if desired, hot sauce. Add onion-spinach mixture and stir to combine. Divide among 4 oiled 10oz. ramekins.
3. Crack an egg into the center of each ramekin, then sprinkle on feta. Bake until whites are set but yolks remain soft, 12 to 15 min.
<http://www.countryliving.com/food-drinks/recipes/a4148/baked-eggs-spinach-tomato-recipe-clv0313/>

"Your Mother is always with you. She's the whisper of the leaves as you walk down the street. She's the smell of certain foods you remember, flowers you pick, the fragrance of life itself. She's the cool hand on your brow when you're not feeling well. She's your breath in the air on a cold winter's day. She is the sound of the rain that lulls you to sleep, the colors of a rainbow; she is Christmas morning. Your mother lives inside your laughter. She's the place you came from, your first home, and she's the map you follow with every step you take. She's your first love, your first friend, even your first enemy, but nothing on earth can separate you not time, not space... not even death."

- UNKNOWN