



Easter

FOR THE FREEZER

Saving Dinner with



Easter for the Freezer

The recipes and instructions to plan, prepare and serve a hassle-free Easter dinner that you assemble and freeze ahead

Peach-Mustard Glazed Ham

Easter Egg Potatoes

Roasted Sweet Potatoes and Onions

Roasted Asparagus with Balsamic Butter Sauce

Mini Rolls and Butter

Strawberry Margarita Parfait

Easter Dinner Timeline

TWO WEEKS AHEAD

- Firm up your guest list. Call and confirm as necessary.
- Plan your table. If you're using a linen tablecloth and napkins, do they need pressing? Press them now and hang them up or fold them for later use.
- Double-check your serving pieces and kitchen utensils against your menu and recipes. Make arrangements **now** to buy or borrow what you don't have.
- If you have a favorite butcher, order your ham now.
- Go through your Shopping List and double-check your pantry to see what items you need – then head for the market, by yourself and at an off-time, if at all possible.
- You can buy **everything** now. If not buying the ham from a butcher, you'll want to put it in the freezer. Also, freeze mini rolls.

Supplies and Tools to have on hand:

- Sharpie felt pen
- Large roasting pan (flimsy aluminum ones are a hazard and don't cook the ham nearly as well as a real roaster -- invest in one or borrow one)
- Rack for the bottom of the roasting pan
- Shallow baking pan
- Baking sheet
- Meat thermometer (remember: *meat*, not *candy* thermometer)
- Carving knife set
- Potato masher
- Baskets (for serving rolls)
- 10-inch springform cake pan
- Cake Platter

TEN DAYS AHEAD

- Prepare and freeze Strawberry Margarita Parfait (see recipe).
- Prepare and freeze Easter Egg Potatoes (see recipe).

ONE WEEK AHEAD

- Prepare and freeze Roasted Sweet Potatoes and Onions (see recipe).
- Prepare and freeze Roasted Asparagus with Balsamic Butter Sauce (see recipe).

TWO TO THREE DAYS AHEAD

- Clean out your refrigerator. You may also want to haul out that big cooler that may be in your garage and clean it out to use for extra refrigeration or ice. Ask one of your guests to bring ice.

TWO DAYS AHEAD

- Pull together all of the pieces you're going to use for serving. It's important to decide what is going into what and write it on a 3 x 5 card then toss it into the particular serving piece. Then you can stick your bowls, platters, and other serving pieces in one area with the cards in them; cover with a towel to keep them dust-free. This process helps to avoid any confusion from your well-meaning volunteers at serving time. If you're using electric heating trays, set them up near an electrical outlet. If you have a dining room, you can pre-set your dinner table too; cover it with a sheet to keep it dust-free.

THE DAY BEFORE

- If you ordered a ham from your butcher, pick it up now.
- Remove Easter Egg Potatoes from the freezer; unwrap and place in a shallow roasting pan; cover and refrigerate.
- Transfer Roasted Sweet Potatoes and Onions from the freezer to your refrigerator.
- If you haven't already done so, set your table and cover it with a sheet to keep it dust-free.
- Sit down, put your feet up, and review your plan for dinner. There's still much to do, but hopefully, you have things under control.

THE MORNING OF

- Transfer Strawberry Margarita Parfait from the freezer to your refrigerator.

THREE HOURS AHEAD

- Remove the sheet from your dinner table and check for completeness. Place two sets of salt and pepper and 2 butter dishes on each end.
- Preheat the oven to 350 degrees. Bake ham according to recipe directions, allowing time for resting prior to slicing.

FORTY-FIVE TO FIFTY MINUTES AHEAD

- Bake Easter Egg Potatoes and Roasted Sweet Potatoes and Onions according to recipe directions.
- Remove mini rolls from the freezer and place on a baking sheet.
- Check on the ham and apply the glaze (see recipe).

ONE-HALF HOUR AHEAD

- Prepare partially thawed Strawberry Margarita Parfait for serving (see recipe).

FIFTEEN MINUTES AHEAD

- Remove Roasted Asparagus with Balsamic Butter Sauce from the freezer and prepare for serving (see recipe).
- Heat mini rolls and place in/on a napkin-lined basket or serving plate.

DINNER TIME!

- Place finished dishes on/in their designated serving pieces and serve.
- Relax - enjoy your guests and your delicious meal!

Easter Dinner Shopping List

Assembly and Mealtime Ingredients

Recipe 1: Peach-Mustard Glazed Ham

Recipe 2: Easter Egg Potatoes

Recipe 3: Roasted Sweet Potatoes and Onions

Recipe 4: Roasted Asparagus with Balsamic Butter Sauce

Recipe 5: Mini Rolls and Butter

Recipe 6: Strawberry Margarita Parfait

MEAT

1 (10- TO 12-lb.) ready-to-cook ham [R1]

CONDIMENTS

Vegetable oil [R2]

Extra-virgin olive oil [R3,R4]

Balsamic vinegar [R4]

Dijon-style mustard [R2]

Spicy brown mustard [R1]

Low sodium soy sauce [R4]

Peach preserves (1 cup) [R1]

PRODUCE

Red onions (3 medium) [R3]

Russet potatoes (8 small) [R2]

Sweet potatoes (6 medium) [R3]

Asparagus (2 bunches) [R4]

Parsley (sprigs for garnish, optional) [R2]

Chives (2 tablespoons snipped) [R2]

Lemons (2 tablespoons juice) [R6]

Limes (1/4 cup juice) [R6]

Oranges (2 tablespoons juice) [R6]

CANNED GOODS

1 (14-oz.) can sweetened condensed milk [R6]

SPICES

Lemon pepper [R3]

Vanilla extract [R6]

DAIRY/DAIRY CASE

Butter (1 1/4 cups) [R4,R5,R6]

Eggs (2) [R2]

Low fat plain yogurt (1/2 cup) [R2]

Heavy (whipping) cream (1 cup) [R6]

Gouda cheese (1/2 cup shredded) [R2]

DRY GOODS

Brown sugar [R6]

Powdered sugar [R6]

Dark chocolate (for curls) [R6]

Chopped nuts, your choice (1/2 cup) [R6]

Pretzels (1 cup crushed) [R6]

FREEZER

1 (10-oz.) package strawberries in syrup [R6]

BAKERY

2 dozen mini rolls (your choice) [R5]

OTHER

Heavy-duty aluminum foil wrap

Freezer quality zipper-topped plastic bags:

2-gallon 3

1-gallon 1

Sandwich 1

SHOPPING LIST LEGEND

[R1] – [R10] = Recipe 1, Recipe 2, etc...

Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit a certain recipe from the menu.

Peach-Mustard Glazed Ham

Recipe 1 — Serves 8

INGREDIENTS:

1 (10- to 12-lb.) ready-to-cook ham

1 cup peach preserves

2 tablespoons spicy brown



Preheat oven to 350 degrees

Place the ham on a rack in a large roasting pan, fat side up. Using a sharp knife, score the ham lightly all over. Add 1 1/2 cups of water to the pan and cover tightly with aluminum foil wrap. Bake for 18 minutes per pound or until a meat thermometer registers 148 degrees.

Meanwhile, combine peach preserves and mustard for glaze. About 20 minutes before ham is done, brush it all over with glaze. Allow ham to sit for 30 minutes before slicing.

Easter Egg Potatoes

Recipe 2 — Serves 8

INGREDIENTS:

8 small (4-oz.) russet potatoes 2 teaspoons Dijon-style mustard

Vegetable oil 1/2 teaspoon salt

1/2 cup low fat plain yogurt 3/4 teaspoon black pepper

1/2 cup shredded Gouda cheese 2 hard-boiled eggs, finely chopped

2 tablespoons snipped fresh chives Parsley sprigs (optional)



Preheat oven to 425 degrees. Scrub potatoes and pat dry; prick in 2 or 3 places with a fork; rub with a little vegetable oil to keep skins soft. Place in a shallow pan and bake for 40 to 50 minutes. Remove from oven and cool for easy handling.

Cut a thin crosswise slice off of both ends of each baked potato then carefully scoop the pulp into a medium bowl, leaving a 3/4-inch shell; set shells aside. Mash the pulp then stir in yogurt, cheese, chives, mustard, salt and pepper; stir in chopped eggs. Carefully spoon potato mixture into shells then place potato “eggs” on a baking sheet and freeze. When frozen solid, wrap “eggs” in heavy-duty aluminum foil and seal tightly. Place foil “eggs” in a freezer quality 2-gallon zipper-topped plastic bag marked EASTER EGG POTATOES and the date prepared; carefully squeeze bag to expel air; close bag and place it in the freezer.

Cooking/Serving Instructions:

Bake thawed “eggs” in a 425-degree preheated oven for 20 minutes (or a 325-degree oven for 35 to 40 minutes) or until heated through; garnish with fresh parsley sprigs or your choice of Easter egg decoration.

Roasted Sweet Potatoes and Onions

Recipe 3 — Serves 8

INGREDIENTS:

6 medium sweet potatoes, peeled and cut into 2-inch pieces
3 tablespoons extra-virgin olive oil
1 1/2 teaspoons lemon pepper
3 medium red onions, cut into 1-inch pieces
3/4 teaspoon salt



Place all ingredients in a freezer quality 2-gallon zipper-topped plastic bag marked ROASTED SWEET POTATOES AND ONIONS and the date prepared; carefully squeeze bag to expel air; close bag and place it in the freezer.

Cooking/Serving Instructions:

Place thawed potatoes and onions in a large roasting pan and bake in a 425-degree preheated oven for 35 minutes or until sweet potatoes are fork-tender and nicely browned.

Roasted Asparagus with Balsamic Butter Sauce

Recipe 4 — Serves 8

INGREDIENTS:

2 bunches fresh asparagus, trimmed
1/4 cup butter
Extra virgin olive oil 2 tablespoons low sodium soy sauce
Salt and freshly ground black pepper, to taste
2 teaspoons balsamic vinegar



Preheat oven to 400 degrees. Arrange asparagus on a baking sheet; lightly coat with olive oil and season with salt and pepper; bake for 10 to 12 minutes or until tender-crisp. Cool to room temperature then place in a freezer quality 1-gallon zipper-topped plastic bag marked ROASTED ASPARAGUS and the date prepared. Place butter in a sandwich-size zipper-topped plastic bag; gently squeeze bag to expel air then seal bag; add to the 1-gallon bag. Place soy sauce and balsamic vinegar in a snack-size zipper-topped plastic bag; gently squeeze bag to expel air then seal bag; add to 1-gallon bag. Gently squeeze 1-gallon bag to expel air then seal bag and place it in the freezer.

Cooking/Serving Instructions:

Place thawed asparagus in a microwave-safe baking dish, in batches; heat on HIGH for about 2 minutes; remove to a serving plate; repeat with remaining asparagus. In a small saucepan, melt the butter over medium heat. Remove from heat and stir in soy sauce and vinegar; pour over hot asparagus.

Mini Rolls and Butter

Recipe 5 — Serves 8

INGREDIENTS:

2 dozen mini rolls

Butter



Buy them and freeze in a freezer quality 2-gallon zipper-topped plastic bag.

Cooking/Serving Instructions:

Place thawed rolls on a baking sheet and heat in the oven for about 5 minutes or until warmed through. Place in a large napkin-lined basket and serve with butter.

Strawberry Margarita Parfait

Recipe 6 — Serves 8

INGREDIENTS: 2 tablespoons orange juice

1 cup finely crushed pretzels 2 tablespoons lemon juice

1/4 cup brown sugar 1 (14-oz.) can sweetened

1/2 cup finely chopped nuts (your choice) condensed milk

1/2 cup melted butter 1 cup heavy (whipping) cream

1 (10-oz.) package frozen strawberries in syrup, 2 tablespoons powdered sugar

thawed 1 teaspoon vanilla extract

1/4 cup lime juice Dark chocolate curls



In a small bowl, combine crushed pretzels brown sugar, nuts and melted butter; blend well and press mixture into the bottom of an ungreased 10-inch spring form cake pan; chill in refrigerator until firm.

In a large bowl, combine juices and sweetened condensed milk; beat until smooth. In a blender or food processor, puree strawberries and their juice; add to condensed milk mixture and beat until combined.

In a small bowl, beat the cream, powdered sugar and vanilla; fold into strawberry mixture then pour over the chilled pretzel crust. Double-wrap with plastic wrap then with two layers of heavy-duty aluminum foil wrap, mark STRAWBERRY MARGARITA PARFAIT and the date prepared; place in the freezer.

Cooking/Serving Instructions:

Release partially thawed dessert onto a serving platter; garnish with chocolate curls and refrigerate until serving time.