

The Dish - Easter Menu

New Recipes: Fancy Pork Roast, Layered Hummus, Southern Green Beans, Deviled Eggs

MEMBERS-ONLY
E-NEWSLETTER

effortless
ENTERTAINING

THE *Dish*

FEBRUARY 2018

Welcome . . .

to your February 2018 edition of *The Dish*!

This is a special time of year for me. Easter is right around the corner, and I absolutely love Easter! I have especially happy memories of Easter Day services, our pretty dresses, orchid corsages, spring in bloom, and the Easter lunch and egg hunt at my grandparents' home. There were so many of us . . . aunts, uncles, cousins. I can see it in my mind's eye and hear the laughter of our family as if it were yesterday.

Easter with extended family evolved to Easter at home with Ed and our children and often included our neighborhood families. I adore this photo of our little ones gathered on our steps before the hunt.



Along with the celebration of Easter Day,

my awe has grown as I have studied Scripture more deeply and reflected on what Easter means for a person who follows Jesus. Spring also inspires deep thoughtfulness of Passover and what this sacred time of remembrance means for Judaism and Christianity.

Passover and Easter also involve preparing special meals for those we love. I'd like to share with you some of my family's favorite recipes for Easter dinner, because that's what I know best. Maybe next year, one of our *Effortless Entertaining* members will help me in offering a Passover menu!

*“This is the day
you are to
commemorate;
for the generations
to come you shall
celebrate it as a
festival to the Lord.”*

EXODUS 12:14

This Easter menu is very close to the lunch my grandmother, my mother, and my aunts would have prepared. The layered hummus is a modern adaptation of the homemade hummus and Lebanese bread that would have been served. I've also included a pork roast instead of the Lebanese dishes, such as kibbi and stuffed grape leaves, that would have been part of the grand feast they prepared. Maybe those will appear in future newsletters as well. I hope you will enjoy this menu for Easter, and if not on Easter, maybe on another occasion. With gratitude and blessings during this holy season – may you find the golden egg!

DeeDee

EASTER MENU

This Menu calls for a Pork Roast and a HoneyBaked Ham, but you don't need both. You could also substitute beef in place of the pork. Access individual recipes below, or the [entire Menu here](#).

- Busy Bees Cheese Dollars
- [Layered Hummus](#) *
- [Fancy Pork Roast](#) *
- HoneyBaked Ham
- [Southern Green Beans](#) *
- [Party Potatoes](#)
- [DeeDee's Salad](#)

- [Deviled Eggs](#) *
- Sister Schubert's Parker House Yeast Rolls
- [Carrot Cake](#)

* *new recipes*



Log in for members-only access to Menu, GamePlan, & Recipes

Printer-Friendly Menu, GamePlan, & Recipes





STYLE POINTS

Celebrate with a special table!

Today's culture is more casual, and our family loves throwing on our jeans, too! For special occasions and holidays, however, our family dresses up. It signifies that we are celebrating a day that is extra-ordinary. These occasions also inspire me to "dress up" the table. To celebrate Easter, we enjoy our finest china and add colorful flowers to welcome spring and the new life it symbolizes. I invite you to celebrate your special occasions by dressing up your table!



TIPS & QUIPS

Buy your eggs in advance.

Hard-boiling eggs? Buy your eggs early. Eggs that have been in your fridge for a couple of weeks are easier to peel when hard-boiled than just-bought eggs.

To add to the ease of preparing hard-boiled eggs, [try this wonderful find from Cuisinart](#). Perfect eggs every time!



SOURCES & RESOURCES



Cuisinart Egg Central
Perfect eggs every time!
[available here](#)



Back to Nature Crackers
*One of my favorite crackers –
perfect for your layered hummus.*
[learn more here](#)



Busy Bees Cheese Dollars
Just-right nibble before lunch . . .
[learn more here](#)



Jordan Almonds
*These beautiful sweetened almonds
have made an appearance every
Easter.*
[available here](#)

We want to hear from you!

We loved hearing how much you enjoyed the Chocolate Chess Pie.
[Send us comments and photos of what you're enjoying!](#)

“My 14-year-old daughter and I had more fun cooking together from your book last night. We made your yummy Chocolate Chess Pie and Orzo Salad for our contribution to a neighborhood dinner. Everyone loved them!”

— CATHY



*“There are two ways to live your life.
One is as though nothing is a miracle.
The other is as though
everything is a miracle.”*

ALBERT EINSTEIN



Effortless Entertaining

DeeDee Dalrymple

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