



Eggs-cellent Easter Savings Recipes and Grocery List

Grocery Shopping List

Produce

- 2 bunches of asparagus
- 5 pound bag or smaller of Yukon Gold potatoes
- 1 small onion
- 1 head of garlic
- Lemon juice

Meats

- 3 pound ham
- 1 package of bacon

Dairy

- Crumbled feta cheese, at least 3 ounces
- 3 pounds of butter
- Dozen eggs
- 2 cups shredded cheddar cheese
- Pint or half gallon of milk
- 8 ounce sour cream

Baking

- Small container cocoa powder
- 2 pound sugar
- 2 pound brown sugar
- Small bag powdered sugar
- 5 pound bag of flour
- 16 ounce bag milk chocolate chips
- Trio of yeast packets or jar of yeast
- Paprika
- Whole cloves

Other Ingredients

- 1 15 ounce can crushed pineapple
- 1 15 ounce can pineapple rings
- Small box instant potato flakes
- Seedless raspberry jam, at least 4 ounce jar

Pantry Staples

Please add these items to your grocery shopping list if you don't have them in your pantry.

- Extra-virgin olive oil
- Vanilla
- Cornstarch
- Prepared mustard
- Salt
- Pepper



Eggs-cellent Easter Savings Recipes and Grocery List

Baked Ham with Pineapple Glaze

Recipe from Sniffing for Savings
<http://www.sniffingforsavings.com>

Servings - 10 to 12 servings

Prep Time - 25 minutes

Cook Time - 2 hour

Ingredients

- 3 lb. ham
- Whole cloves
- 1 15 ounce can crushed pineapple
- 1 cup brown sugar
- 1 Tablespoon cornstarch
- 1 Tablespoon ground or prepared mustard
- 2 Tablespoons lemon juice
- 1 15 ounce can pineapple rings, garnish

Directions

1. Preheat oven 325 degrees.
2. In a shallow roasting pan, place the ham, face down on the rack. (If using a ham shank, remove the extra skin and fat.)
3. Score the ham with a sharp knife in a diamond pattern. Press a clove into each diamond on the cross marks.
4. Bake in the preheated oven for 1 ½ hours.
5. Prepare the glaze just before the 1 ½ hour mark is up. In a small saucepan, add all the ingredients, including the juices from the canned pineapple, and whisk together. Bring to bubbling over medium heat, stirring often.
6. Continue to cook and stir until the glaze thickens, about 3 to 5 minutes. Bring to boiling for one minute and then remove from the heat.
7. After 1 ½ hours baking, brush the glaze all over the ham and then secure the pineapple rings to the face of the ham with toothpicks.
8. Return to the oven and bake for 20 - 25 minutes.
9. Let cool slightly before removing pineapple rings and cloves. Slice and serve Baked Ham with Pineapple Glaze at your meal.



Eggs-cellent Easter Savings Recipes and Grocery List

Au Gratin Potatoes

Recipe from The Happy Housewife

www.thehappyhousewife.com/cooking/au-gratin-potatoes/

Servings - 6 to 8 servings

Prep Time - 20 minutes

Cook Time - 60 minutes

Ingredients

- 1 ½ pounds Yukon Gold potatoes, thinly sliced
- 1 small onion, chopped
- 1 cup sour cream
- 1 cup milk
- 1 ½ cups shredded cheddar cheese
- 2 garlic cloves, minced
- ½ teaspoon salt
- ½ teaspoon pepper
- Paprika, for sprinkling

Directions

1. Preheat oven to 350 degrees. Spray a 9x13-inch baking dish with non-stick spray.
2. Layer the potato slices in the dish and sprinkle the chopped onion on top of the potatoes.
3. In a medium bowl, mix together the sour cream, milk, cheese, garlic, salt, and pepper. Pour the mixture over the potatoes and onions. Sprinkle paprika on top.
4. Cover with foil and bake in the preheated oven for 30 minutes. Remove foil and bake for another 30 minutes.
5. Serve Au Gratin Potatoes, warm with your meal.



Eggs-cellent Easter Savings Recipes and Grocery List

Bacon Wrapped Asparagus with Feta

Recipe from Mommy Savers

www.mommysavers.com/bacon-wrapped-asparagus-with-feta/

Servings - 8 to 10 servings

Prep Time - 10 minutes

Cook Time - 15 minutes

Ingredients

- 2 pounds asparagus spears
- Extra-virgin olive oil, drizzles
- Kosher salt, pinchful
- 1 package of thin sliced bacon
- About 3 ounce crumbled feta cheese

Directions

1. Preheat the oven to 450. Place a sheet of aluminum foil on a jelly roll pan or large baking sheet with an edge.
2. Snap off the woody ends off the asparagus spears. Drizzle with extra-virgin olive oil and sprinkle with kosher salt.
3. Bundle 3-4 asparagus spears together and wrap with a slice of bacon. Place each bundle on the prepared baking sheet and repeat until all the asparagus and bacon is used.
4. Roast the asparagus in the preheated oven for 10-15 minutes, or until bacon starts to crisp.
5. Remove from the oven and let cool slightly, then sprinkle with feta cheese.
6. Serve Bacon Wrapped Asparagus with Feta, warm with your meal.



Eggs-cellent Easter Savings Recipes and Grocery List

Potato Rolls

Recipe from Mandy's Recipe Box

<http://www.mandysrecipeboxblog.com/2013/04/potato-rolls.html>

Servings - 2 dozen rolls

Prep Time - 1 hour, plus rise time

Cook Time - 20 minutes

Ingredients

- 3/4 cup sugar
- 3/4 cup butter or shortening
- 3 cups scalded milk* instructions below
- 1 cup instant potato flakes
- 1 Tablespoon salt
- 4 eggs
- 2 Tablespoons yeast
- 7 cups flour
- *1/3 cup additional butter, softened

Directions

1. In a medium saucepan, heat the milk, cooking until the edges begin to foam and froth, but do not allow it to boil. There will be a little layer of the milk "skin" on top.
2. Remove from heat and stir in the sugar, shortening or butter, potato flakes and salt, and allow to cool to lukewarm.
3. Stir in the yeast, then add the eggs and stir until they are mixed in.
4. Place the flour in a large bowl and create well for the liquid.
5. Pour the milk mixture in and stir until the dough has come together, but is still soft. This dough will be slightly sticky. Cover the bowl with a towel or saran wrap and let rise for an hour.
6. Punch down the dough and divide dough into 3 parts. Onto a lightly floured surface, roll out one portion at a time to 1/2" thick. Then butter 1/2 of dough with a few pats of butter. Fold the unbuttered dough over the buttered dough and press to seal.
7. Cut into 1" wide strips. Pick up one strip at a time and tie into knots.
8. Place knotted rolls on lightly greased cookie sheet and cover with a towel. Let rise for 1-2 hours more or until doubled in size.
9. Preheat the oven to 350 at the end of their rise time. Bake for 14 to 20 minutes, or until golden on top.
10. Serve Potato Rolls warm with your meal.



Eggs-cellent Easter Savings Recipes and Grocery List

Chocolate Raspberry Brownies

Recipe from Six Sister's Stuff

www.sixsistersstuff.com/2014/02/chocolate-raspberry-brownies-recipe.html

Servings - 30 brownies

Prep Time - 10 minutes

Cook Time - 25 minutes plus freezer time

Ingredients

Brownie Layer

- 3 sticks butter, melted
- 3/4 cup cocoa powder
- 3 cups sugar
- 6 eggs, beaten
- 1 1/2 teaspoons vanilla
- 3/4 teaspoon salt
- 2 1/4 cups flour

Raspberry Buttercream Layer

- 2 sticks butter, softened to room temperature
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/2 cup seedless raspberry jam
- 4 cups powdered sugar

Chocolate Layer

- 2 cups milk chocolate chips
- 3/4 cup butter

Directions

1. For the brownies, preheat oven to 350 degrees F. Spray a 12x17-inch cooking sheet with non-stick cooking spray.
2. In a large mixing bowl, whisk together melted butter and cocoa. Add sugar, eggs, vanilla and salt. Mix well and stir in flour without over mixing. Spread into the prepared cooking sheet and bake in the preheated oven for 25-30 minutes.
3. Let cool then put in the freezer for 20 minutes.
4. For the raspberry buttercream, mix butter, vanilla, salt, jam and powdered sugar until light and fluffy. Frost brownies and return to the freezer for another 20 minutes.
5. For the chocolate layer, melt chocolate chips and butter in a microwave safe bowl, in the microwave for 2 minutes and mix until smooth. Spread on top of the frosting layer and return to the freezer for another 20 minutes to set.
6. Serve Chocolate Raspberry Brownies, chilled, with your meal.