

Exceptional Easter Supper Side Dishes

Whether your dinner menu centers around a Honey Glazed Ham, Herbed Roasted Turkey Breast, Beef Tenderloin, or Leg of Lamb, you'll want to be sure to complement your entree with colorful and delicious side dishes.

Below I am sharing ones that should pretty much go with any entrée. You can choose as many as you like, also adding your hard-boiled Easter eggs, and Jell-O or green salad of choice to round out this spring holiday meal.

Irish Cheddar Potato Bake

2 lb. Bag	Frozen Ore-Ida Shredded Hash Potatoes, thawed
½ Cup	Butter (1 stick)
1 can	Cream of Chicken Soup, undiluted
16 oz.	Sour Cream
1 lb.	Irish Cheddar (or Aged White Cheddar), shredded
	Sliced Green Onions for Garnish

In a 13 x 9 x 2" glass baking pan, melt the butter in the microwave. Whisk in the undiluted soup and the sour cream until creamy. With a spatula or large spoon, fold in the shredded cheddar and then the shredded potatoes and mix until well combined.

Bake in a preheated 350 degree oven, uncovered, for about 45 minutes or until bubbly and lightly browned on top. Serve warm. Set out bowl of sliced green onions to top potatoes or top casserole with the onions right before serving. (Can be made ahead of time and refrigerated until time to bake – may have to add 15 minutes to cooking time.)

Sweet Potato Souffle

3 lbs.	Sweet Potatoes, cooked, peeled, mashed
¾ Cup	Granulated Sugar
3	Large Eggs, lightly beaten
½ Cup	Butter, melted
1 Teas.	Ground Cinnamon
½ Teas.	Ground Nutmeg
1 Teas.	Vanilla Extract

Toasted Chopped Pecans
Sprinkling of Ground Nutmeg

Peel sweet potatoes and cut into large cubes. In a large, heavy saucepan, cook sweet potatoes in water to cover. Bring to boil. Lower heat to medium and simmer 15-20 minutes or until tender. Drain the potatoes and mash. For a creamy soufflé, use an electric mixer to beat the potatoes.

Combine the mashed sweet potatoes, sugar and remaining ingredients, with the exception of the toppings ingredients, stirring until smooth. (You can adjust the sugar and cinnamon if you do not want this to be sweet tasting – my family likes it this way.)

Spoon mixture into a lightly buttered 11 x 7 x 1 ½ " baking dish. Bake in a preheated oven at 350 degrees for 30-45 minutes or until bubbly. Sprinkle with nutmeg and toasted pecans before serving. Serve warm.

Serves 6-8. Can be assembled in its baking dish and store covered in the refrigerator a day ahead.

Honey Glazed Roasted Carrots

2 Tabs.	Canola Oil
1 lb.	Baby Carrots
	Salt and Pepper to taste (can also add a little granulated garlic if you like)
3 Tabs.	Honey
3 Tabs.	Butter, softened (Can garnish with chopped fresh dill or chives if desired)

Preheat oven to 375 degrees. Toss the carrots in the oil and arrange on the bottom of a 9 x 13 baking dish. Bake for 30 minutes or until tender. When carrots are tender, add the honey and butter, mixing thoroughly. Turn into serving bowl, and garnish with chopped fresh dill or chives if desired. Serve immediately.

Lemony Green Beans (or Asparagus) with Walnuts

½ Cup	Walnuts or Almonds or Pecans
1 lb.	Fresh Green Beans, trimmed and cut into 2 inch pieces
2 ½ Tabs.	Unsalted Butter, melted
One	Lemon, zested and juiced
	Kosher Salt and Freshly Ground Pepper to taste

Preheat oven to 375 degrees and arrange nuts in a single layer on a baking sheet to toast in the preheated oven until lightly browned, approximately 5 minutes.

Place green beans in a steamer over 1 inch of boiling water and cover. Steam for 7-10 minutes or until tender, but still bright green.

Place cooked beans in a bowl and toss with the melted butter one to two tablespoons of the lemon juice and all of the lemon zest. Season with salt and pepper to taste. Transfer beans to a serving dish and top with the toasted walnuts. Serve Immediately.

**Can also substitute fresh asparagus for the green beans. Asparagus can be steamed or oven roasted.

Four Cheese Spinach Souffle

Eight	Large Eggs, beaten
4 Cups	Small Curd Cottage Cheese
1 – 15-16 oz.	Container of Ricotta Cheese (I prefer Calabro brand)
1/3 Cup	All-Purpose Flour
½ Tsp.	Salt
½ Tsp.	White Pepper
Two	9-10 oz. Packages frozen, chopped Spinach, thawed and squeezed dry
2 Cups	Shredded Cheddar Cheese

2 Cups	Shredded Mozzarella Cheese
½ Cup	Finely chopped Green Onions
	Shredded or Grated Parmesan Cheese to top

In a large bowl, combine the beaten eggs, cottage cheese, ricotta cheese. Stir in the flour, salt, and pepper. Add the remaining ingredients, making sure to squeeze the spinach before adding to the mixture. Mix well.

Pour mixture into a buttered 13 x 9 x 2" baking dish. Bake, uncovered at 350 degrees for 45-60 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Spring Veggie Orzo

2 Tabs.	Extra Virgin Olive Oil
2	Shallots, minced
2	Garlic cloves, minced
1	Small zucchini, chopped
1 Cup	Shredded Carrots, chopped
½ Cup	Dry White Wine
2 ½ Cups	Chicken or Vegetable Stock/Broth
1 Cup	Orzo Pasta (looks like rice)
½ Cup	Parmigiano-Reggiano, grated*
½-1 Cup	Frozen Peas
3 Tabs	Fresh Parsley, chopped
	Salt and Pepper to Taste

This creamy pasta dish is reminiscent of Risotto without all the stirring – this dish is simple and quick and can highlight whichever spring vegetables you wish. If you don't wish to add the wine, just increase the broth/stock to 3 cups.

Heat a heavy medium saucepan over medium-high heat. Add extra-virgin olive oil to pan and then add the shallots, garlic, zucchini, and carrots. Saute 4 minutes. Add wine, stirring with the vegetables for about a minute; then add the broth or stock and bring to a boil. Add the orzo and bring back to a boil. Cover the pan and reduce the heat to medium. Cook, stirring occasionally, until pasta absorbs the liquid and is cooked al dente, about 9-10 minutes. Uncover, and stir in peas. Cook one minute more until peas defrost in the hot pasta. Stir in the grated Parmigiano-Reggiano cheese – use the real thing as it makes quite a difference in the taste – and then take from the heat and add the parsley. Season with salt and pepper to taste and serve. (I have also added chopped fresh tomato and chopped fresh basil at the end of cooking for more color and flavor as well – delish either way!)

Spring Broccoli Salad

10 slices	Bacon
1 head	Fresh Broccoli, cut into bite size pieces
¼ Cup	Red Onion, diced
½ Cup	CranRaisins or Raisins
3 Tabs.	White Wine or Champagne Vinegar

2 Tabs.	Granulated Sugar
1 Cup	Mayonnaise
1 Cup	Sunflower seeds or sliced almonds

Cut up slices of bacon into bite-size pieces and cook over medium-high heat until evenly brown. Drain on paper towels.

In a medium bowl, combine the broccoli, onion, and Cranraisins or raisins. In a large glass measuring cup, whisk together the vinegar, sugar, and mayonnaise. Pour over the broccoli mixture, and toss until well mixed. Refrigerate for at least two hours to meld flavors. Before serving, toss salad with the cooked bacon pieces and sunflower seeds or sliced almonds.

Hope you can incorporate one or more of these side dishes into your holiday celebration.

From all of us at Jungle Jim's, Channel 9, and Potts family,

Happy Easter

Jungle Jim's Margie Potts