

# Pantry Secrets for EASTER DINNER



## Secrets To An Amazing Easter Dinner

Family Features

You probably don't know it, but you may have the secret ingredients for an exceptional Easter dinner in your pantry right now. The holidays are a perfect opportunity to sprinkle creativity into special meals by using staples like pancake mix, syrup and instant mashed potatoes in unexpected ways to craft new and delicious dishes the whole family will love.

Celebrity Chef Adam Gertler, host of Food Network's "Kid in a Candy Store," along with Hungry Jack®, have come up with original, easy-to-prepare recipes using everyday items to create a memorable Easter meal.

"Planning for a holiday meal can be stressful," says Chef Gertler. "But by looking to your pantry for inspiration, you will find ingredients to make a truly unique and special meal sure to delight your family and guests!"

Here are ways to use up what you already have to make a complete Easter menu, including savory Bacon and Cheese Appetizer Bites, Spinach Salad with Warm Maple Dijon Vinaigrette, Maple Glazed Pork Tenderloin, and a sweet Spiced Mocha Fudge Cake. You'll create an Easter meal worth celebrating and make your hungry family a happy one.

For more creative recipes and tips, visit [www.useupthebox.com](http://www.useupthebox.com).

### ADAM GERTLER'S USE UP THE BOX PANTRY TIPS

• **Punchy Potatoes:** Add a teaspoon of prepared horseradish or Dijon mustard and a sprinkle of garlic powder to Hungry Jack Instant Mashed Potatoes for gourmet flavor ready in less than five minutes.



Gertler

• **Make dry spices last:** Ground spices tend to lose pungency rather quickly. Buy spices like cinnamon, cayenne pepper, cumin, nutmeg, cloves and allspice whole and grind small batches as you need them. It's a good idea to have a separate coffee grinder for your spices.

• **Save room and keep dry goods fresh:** When you get home from the grocery store, transfer flours, pastas, cereals and other dry grains into resealable storage bags or containers. Simply label and date them with a marker, and you'll be surprised at how much extra room you'll have in your pantry.

### SPINACH SALAD & MAPLE DIJON VINAIGRETTE

MAKES: 4 SERVINGS | PREP TIME: 15 MINUTES | COOK TIME: 1 MINUTE

#### INGREDIENTS

1/4 cup Hungry Jack Original Syrup  
3 tablespoons cider vinegar  
4 teaspoons Dijon mustard  
1 teaspoon fresh thyme leaves, minced, or 1/2 teaspoon dried thyme leaves  
2 cloves garlic, minced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/2 cup Crisco 100% Extra Virgin Olive Oil  
1 (6-ounce) bag fresh baby spinach leaves  
1 small unpeeled red apple, cored and thinly sliced  
1/2 cup crumbled blue cheese  
2 tablespoons crumbled cooked bacon or real bacon bits



#### DIRECTIONS

1. WHISK together syrup, vinegar, mustard, thyme, garlic, salt and pepper in a medium microwave-safe bowl until well blended. Gradually whisk in oil, stirring until thickened.  
2. COMBINE spinach, apple, cheese and bacon in a large bowl. Just before serving, microwave vinaigrette on HIGH for 30 to 45 seconds or until warm. Drizzle salad with desired amount of vinaigrette; toss salad and serve immediately.

### MAPLE GLAZED PORK TENDERLOIN

MAKES: 4 SERVINGS | PREP TIME: 7 MINUTES | COOK TIME: 12 MINUTES

#### INGREDIENTS

1 teaspoon dried thyme leaves, crushed  
1 teaspoon dried marjoram leaves, crushed  
1/4 teaspoon salt  
1/4 teaspoon onion powder  
1/4 teaspoon garlic powder  
1 pound pork tenderloin, cut into 1/2-inch slices  
1 tablespoon butter  
2 tablespoons Hungry Jack Original Regular Syrup

#### DIRECTIONS

1. COMBINE thyme, marjoram, salt, onion powder and garlic powder in large resealable food storage bag. Seal bag and shake well. Add pork slices. Seal bag. Shake to coat.  
2. MELT butter in large nonstick skillet over medium-high heat. Add pork mixture. Cook and stir 8 to 10 minutes or until pork is browned and no longer pink in center. Add syrup. Cook and stir until pork is glazed.

### BACON AND CHEESE APPETIZER BITES

MAKES: 24 APPETIZERS | PREP TIME: 5 MINUTES | COOK TIME: 10 MINUTES

#### INGREDIENTS

Crisco® Original No-Stick Cooking Spray  
1/2 cup sour cream  
1 tablespoon water  
1 cup Hungry Jack Buttermilk Complete Pancake & Waffle Mix (Just Add Water)  
1/2 cup (2 ounces) shredded cheddar cheese  
1/4 cup bacon, cooked and crumbled  
2 tablespoons butter, melted Paprika



#### DIRECTIONS

1. HEAT oven to 400°F. Spray cookie sheet with no-stick cooking spray.  
2. MIX sour cream and water in medium bowl until well combined. Add pancake mix, cheese and bacon pieces. Stir just until dry ingredients are moistened. Drop by rounded teaspoons onto prepared cookie sheet.  
3. BAKE 10 to 12 minutes or until lightly browned. Brush with melted butter, sprinkle with paprika. Serve warm.

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### SPICED MOCHA FUDGE CAKE

MAKES: 12 SERVINGS | PREP TIME: 20 MINUTES | COOK TIME: 1 HOUR

#### CAKE:

Crisco Original No-Stick Cooking Spray  
4 (1-ounce) squares unsweetened baking chocolate  
3 tablespoons butter  
1 cup hot brewed Folgers Classic Roast® Coffee  
2/3 cup Hungry Jack Instant Mashed Potato Flakes  
1 teaspoon ground cinnamon  
1/8 teaspoon cayenne pepper (optional)  
1 1/2 cups sugar  
1 teaspoon vanilla extract  
4 large eggs, separated  
1/2 cup Pillsbury BEST® All Purpose Flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
Powdered sugar

#### SPICED WHIPPED CREAM:

1/2 pint whipping cream  
3 tablespoons powdered sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon vanilla extract

#### DIRECTIONS

1. HEAT oven to 350°F. Line bottom of a 9-inch springform pan with parchment paper. Coat paper with no-stick cooking spray. Place chocolate and butter in medium microwave-safe bowl. Microwave on HIGH power 45 to 60 seconds or until chocolate is melted and smooth when stirred.  
2. COMBINE coffee, potato flakes, cinnamon and cayenne in large mixing bowl, stirring until moistened. Blend in sugar and vanilla. Blend in chocolate mixture and egg yolks. Stir together flour, baking powder and salt. Gradually blend into chocolate mixture.  
3. BEAT egg whites on medium speed of electric mixer until stiff. Add to chocolate mixture and blend on low speed until completely blended, scraping sides and bottom of bowl frequently. Pour batter into prepared pan. Bake 55 to 60 minutes or until set in center. Cool completely in pan on wire rack. Remove from pan. Sprinkle liberally with powdered sugar.  
4. COMBINE whipping cream, powdered sugar, cinnamon and vanilla in medium mixing bowl. Beat on medium speed of electric mixer until stiff. Serve with cake.



## REFUND

From Page 1A

an estimated \$7 million a year by giving refunds or incentives only to industrial projects that would not be built in South Dakota without the tax break.

Tony Venhuizen, the governor's communications director, said Thursday that Daugaard believes the refund program is an important tool for creating jobs and expanding South Dakota's economy. Democrats are wrong to argue the money for incentive payments could be used for other purposes because those incentives will be financed by taxes eventually paid by projects that otherwise would not be built, he said.

"What the opponents of the program don't understand is these incentives will only go to construction projects that wouldn't otherwise happen," Venhuizen said.

The current program gives large projects \$23 million a year in tax refunds, Venhuizen said. The revamped program will

spend only an estimated \$16 million a year, a savings of \$7 million, he said.

"We're generating more economic activity. The governor believes we'll create more tax revenue and have more money for school and for Medicaid and for the rest of state government as a result," Venhuizen said.

The tax refund program has existed for years, but the Legislature last year reduced the size of the refunds and scheduled the program to end in December 2012.

The change approved this year extends the program instead of letting it end. It would take 22 percent of the contractor's excise tax collected by the state each year and put that money into a fund that would be used to pay tax refunds or grants to industrial construction projects costing more than \$5 million.

Such refunds would not be automatic, but instead would have to be approved by the state Board of Economic Development, which would give refunds only to projects it believes would be built in South Dakota only if they get a tax break.

## CANCER

From Page 1A

more in the future as the interest in the necklaces continues."

She has now made more than 1,000 necklaces and recently donated nearly \$3,000 to the Susan G. Komen Foundation.

The necklaces have also helped spread breast cancer awareness to hundreds of women in at least 17 states. This is particularly important to Koupal, as she believes awareness is one of the most crucial weapons in the fight against the disease.

"I discovered my tumor by self-exam, and that is the main reason I think that awareness is so very important. If you get the cancer at an early stage, it is treatable," she said. "I truly think if my cancer had gone undetected and I hadn't found it until a few months later, I wouldn't have survived. Awareness saved my life, so I am trying to do what I can to raise awareness among other women so more lives can be saved."

While Koupal can spend up to 12 hours on any given day working on her necklaces, she remains involved with Relay For Life and various Susan G. Komen events as both a participant and volunteer. She is also

a member of the Avera Sacred Heart Pink Ladies — a group of five breast cancer survivors that helps promote awareness throughout the community.

While Koupal has never sought recognition for her efforts, her husband, Rick, believes she deserves some.

Rick recently signed Jean up for Major League Baseball's Going To Bat Against Breast Cancer Honorary Bat Girl Contest. One winner for each Major League Baseball team will be selected as an honorary bat girl for a home game.

"She has worked so hard, and I was looking for some recognition," Rick said. "She's a big baseball fan and loves the Minnesota Twins. I happened to be looking at their website one day and saw this contest for someone who has gone to bat against breast cancer, which she certainly has."

Rick sent emails to family and friends to let them know about the contest, and before he knew it, people from all over were calling and emailing him to tell him they voted.

"It really spread like wildfire," he said.

To vote for Jean, visit [www.mlb.com/sponsors/komen/gallery.jsp](http://www.mlb.com/sponsors/komen/gallery.jsp). Select the Twins from the team dropdown box and select the picture titled "Pink Lady."

The deadline for the contest is April 14.

## Q&A

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**could improve its economic development approach?**

Yes, the city could further take advantage of their relationship with RTEC, with education being the cornerstone of economic development. Since small businesses create most of the new jobs, a greater emphasis and training should be placed on new and expanding small businesses.

**Do you have any ideas for cost cuts or savings in the city budget? Are there areas where the city needs to prioritize and spend more money?**

The city is already running a tight ship. You can't cut costs 30 percent, then a year later come back and cut costs another 30 percent. At some point you have to realize cost cutting isn't in our best interest anymore and that

you need to increase revenue. Unfortunately the primary way for the city to do that would be to raise taxes.

**Renovation of the Meridian Bridge into a recreational trail is set to conclude this year. The city had done a lot of planning for the downtown area to prepare for this eventuality. Once the renovation is complete, what steps do you think the city needs to take to capitalize on this unique project?**

Well, obviously the focal point would be to emphasize marketing. With the various summer festivals going on, there are crowds downtown already. Also capitalize on the tourists that come to the lake area.

**Any closing thoughts?**

While other candidates are probably more informed on the issues and maybe more qualified, I think I could bring a new perspective to the city commission so make your opinion count and vote on April 12.

It's the first of the month...

April						
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**Sunday, April 3rd. Thank you.**

*Paid for by Wayne Wurth, Veteran*