



Use food color to create custom egg dyes you won’t find in a kit. Visit McCormick.com for seasonal color combinations inspired by the Pantone Spring “Fashion Color Report” as well as simple directions to create an egg-cellent floral centerpiece.

How to Create an Eggs-traordinary EASTER FEAST

FAMILY FEATURES

Brighten up your Easter feast with unique flavor twists to refresh traditional dishes like ham and deviled eggs. And don’t forget the decorations — it’s easy to create vibrant centerpieces using eggs dyed in the hottest seasonal shades. “We’ve developed easy tips to dress up your table, from the ham to the centerpiece,” said Mary Beth Harrington of the McCormick Kitchens. “An orange glaze can bring new flavor to the classic ham, while food color can be used to make a variety of spring-inspired egg dyes to feature in Easter table décor.” For more Easter dinner recipes and egg dyeing ideas, check out www.McCormick.com and visit McCormick Spice on Facebook and Pinterest.

Orange Glazed Ham

Prep time: 10 minutes
Cook time: 1 hour 45 minutes
Servings: 24

- 1 bone-in spiral-cut ham, about 10 pounds
- 1 cup orange marmalade
- 1 teaspoon McCormick Mustard, ground
- 1/2 teaspoon McCormick Garlic Powder
- 1/4 teaspoon McCormick Black Pepper, Ground
- 1/4 teaspoon McCormick Cloves, Ground

Preheat oven to 325°F. Place ham on side in roasting pan. Mix marmalade and spices in small bowl until well blended. Brush 1/2 marmalade mixture over ham, gently separating slices so mixture can reach middle of ham. Cover loosely with foil. Bake 1 hour, basting occasionally with pan drippings. Remove foil. Brush with remaining marmalade mixture. Bake 45 minutes longer. Serve ham with pan drippings. **Tip:** Pair spices like ginger or chipotle with fruity jams and preserves to balance out saltiness of ham. Cherry Bourbon, Apricot Pineapple Chipotle or Lemon Ginger are easy flavor combinations your guests will love, and are all available on McCormick.com.



Smoky Deviled Eggs

- Prep time: 10 minutes
Servings: 6
- 6 hard-cooked eggs, peeled
 - 1/4 cup mayonnaise
 - 1/2 teaspoon McCormick Mustard, Ground
 - 1/2 teaspoon McCormick Paprika, Smoked
 - 1/4 teaspoon Lawry’s Seasoned Salt
 - 2 slices bacon, crisply cooked and crumbled

Slice eggs in half lengthwise. Remove yolks; place in small bowl. Mash yolks with fork or potato masher. Stir in mayonnaise, mustard, smoked paprika and seasoned salt until smooth and creamy. Spoon or pipe yolk mixture into egg white halves. Sprinkle with crumbled bacon. Refrigerate 1 hour or until ready to serve. **Tip:** Deviled eggs are a snap to customize once you create the base of egg yolks, mayonnaise and ground mustard. Try adding chili powder, red pepper and cumin for a Southwest variation or dill weed and parsley for a Dill Mustard version.



Easy Lemon Daisy Cupcakes

- Prep time: 30 minutes
Cook time: 20 minutes
Servings: 18
- 1 package (2-layer size) white cake mix
 - 1 tablespoon plus 2 teaspoons McCormick Pure Lemon Extract, divided
 - 1 package (8 ounces) cream cheese, softened
 - 1/4 cup (1/2 stick) butter, softened
 - 2 tablespoons sour cream
 - 1 package (16 ounces) confectioners’ sugar
 - 10 drops McCormick Yellow Food Color
 - 18 large marshmallows
 - Decorating sugar
 - Jelly beans
 - Green sprinkles

Prepare cake mix as directed on package, adding 1 tablespoon of lemon extract. Spoon into 18 paper-lined muffin cups, filling each cup 2/3 full. Bake as directed for cupcakes. Cool cupcakes on wire rack. For frosting, beat cream cheese, butter, sour cream and remaining 2 teaspoons lemon extract in large bowl until light and fluffy. Gradually beat in confectioners’ sugar until smooth. Stir in food color until evenly tinted. Frost cooled cupcakes. To decorate cupcakes, cut each marshmallow crosswise into 5 slices. Sprinkle 1 side of each marshmallow slice with decorating sugar. Arrange 5 marshmallow petals on top of each cupcake to resemble daisy, pressing marshmallows into frosting. Place jelly beans in center of petals. Garnish with sprinkles.



Make Your Easter Eggs Safe And Enjoyable

BROOKINGS — Easter eggs are a traditional part of the Easter season, but they can also be a way to cause foodborne illness if not handled correctly. To keep your Easter celebrations safe and enjoyable make sure you practice proper food handling when it comes to eggs, explained Lavonne Meyer, SDSU Extension Food Safety Field Specialist. “Eggs are sometimes contaminated with the bacteria Salmonella. The bacteria can be found on the outside and inside of normal, fresh eggs,” Meyer said. “Even those with clean, uncracked shells can sometimes contain the bacterium.” When this bacterium is consumed, Meyer said it can cause illness within 12 to 72 hours of consumption.

Symptoms include diarrhea, fever, abdominal cramps, and vomiting. In some cases hospitalization and even death can result. “Certain people are more susceptible to more severe illness — they are pregnant women, young children, older adults and people with weakened immune systems,” she said. **SAFE STEPS TO FOLLOW** Natasha Bordeaux, SDSU Dietetic Student who works with Meyer, offers the following steps to prevent foodborne illness: • Buying Eggs: To be safe, one should know the proper way to buy, store and handle eggs to prevent foodborne illness. Be sure the eggs are stored in a refrigerated case and the eggs are not cracked or dirty. • Storing Eggs: When



METRO GRAPHICS

storing the eggs be sure to promptly refrigerate at 40 degrees Fahrenheit or less. Store the eggs in the original carton. Eggs should not be stored in the refrigerator door. They should be used within three weeks. • Handling Eggs: FDA requires all cartons of shell eggs that have not been treated to destroy Salmonella (as in pasteurization) to carry Safe Handling Instructions. These instructions are as follows: Keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly. • Wash: When handling eggs, to avoid cross contamination, wash hands, utensils and preparation surfaces thoroughly before and after preparation using hot soapy water. • Cooking Instructions: Cook eggs thoroughly. Both whites and yolks should be

cooked firm and not runny. Casseroles and egg-containing dishes should be cooked to 160 degrees Fahrenheit. Refrigerate egg dishes promptly and eat within three to four days. Boiled eggs should not sit out for more than two hours. They can be stored in the refrigerator for up to one week. For the Easter Egg Hunt, Bordeaux recommends the following food safety tips: • Refrigerate hard-boiled eggs immediately after cooking and prior to decorating. • Color eggs with food-grade dyes only. Food coloring, commercial coloring kits or fruit-drink powders can be safely used. Do not crack the shells as bacteria can enter through the cracked shells.

- Store the hard-boiled eggs in a container on a shelf in the refrigerator. The refrigerator door is not ideal as the temperature on the door is too varied and may fall below the recommended 40 degrees Fahrenheit.
- Keep in mind the two-hour rule when decorating and hiding the eggs. The eggs should not be left out longer than two hours total. Be sure the “found” eggs are eaten or stored before two hours.
- Hide eggs in places where there is no opportunity for the eggs to come in contact with dirt, moisture, pet feces, or other sources of bacteria.

For more information, visit iGrow.org.