

## **Super Simple Recipes for Easter**

Easter is fairly early on the calendar this year coming to us on Sunday, March 27, and I know many of us will be bringing covered dishes to our church as part of the traditional Easter feast after service. I don't know about you, but one of my great joys is retrieving my serving dish after the meal....empty!

I want to offer you some ideas for this year that are both very tasty and easy to make. You've got a full month before Easter so dive in and prepare what you will to make sure you have the preparation down and have a chance to tweak the recipe to your personal style if you like. (I usually add more butter to recipes. Remember...butter is better!)

The first recipe is an old one. There's good reason its still around!

### **Heavenly Hash Brown Casserole**

You'll need:

- 2 lb. bag frozen hash browns
- 1 ½ cup melted butter
- ¼ teaspoon fresh ground black pepper
- 1 teaspoon salt
- 1 cup chopped sweet onions
- 1 can condensed cream of chicken soup (don't add water)
- 1 ½ cup sour cream
- 3 cups shredded cheddar cheese
- 2 cups plain corn flakes

Combine all ingredients in a large mixing bowl except for ½ cup of melted butter and the corn flakes. Place the mix into a large casserole dish and top with the corn flakes, Drizzle the last ½ cup of melted butter into the corn flakes. Bake uncovered for 1 hour at 350° F.

The Hash Brown Casserole will make for a terrific potato dish to serve and I'll remind you that adding time to the baking will change the dish by making the topping crisper and the potato mix firmer. You also might want to finish up with a just a few minutes under the broiler to toast the topping a tad more.

Pork or beef short ribs are always a hit and there's tried and true cooking techniques that will provide you consistent quality and that "fall off the bone" tenderness that everyone craves. Our recipe is for:

### **Powered Up Short Ribs**

You choose what you want to use as this recipe works well for both beef or pork short ribs.

You'll need approximate 10 to 12 lbs. of short ribs.

For a super homemade sauce combine in a bowl and allow to rest for 1 hour:

½ cup catsup  
½ cup bottled chili sauce  
¼ cup molasses plus 1 tablespoon  
4 tablespoons lemon juice  
3 tablespoons prepared mustard  
¼ teaspoon ground red pepper

If you want to go one-step simpler feel free to use your own favorite pre-made sauce. Remember this is about great results simply achieved, so relax, and don't feel like you have to over do it. You can also adjust your pre-made sauce with additions of ground red pepper or chili powder to taste. That will still enable you to add some "kick."

1. Trim fat from meat and place your ribs in a 6 to 8 quart heavy pot. Add enough water to cover the meat and bring it to a boil. Reduce to simmer and cover, cooking the meat for 1 ½ to 2 hours until meat is fork tender. Discard the water.
2. Place ribs on the unheated rack of a broiler pan and brush it liberally with your sauce. Position the pan 4 to 5 inches from your broiler heat source.
3. Broil your ribs for 10 to 15 minutes or until heated through, turning often and brushing with more sauce. Heat any remaining sauce and serve with ribs on the side.

I promise you that your ribs will be a sight to behold and even better to eat. You may want to cut the ribs down to two-rib sections so they'll go further with the crowd and remember to put a stack of napkins next to the ribs...your friends will need them!

Now if you are ready to move over to the dessert table I think we can give you a suggestion that you'll put with your very best recipes to use for years to come.

### **Gammy's Sour Cream Pound Cake**

This is one of the richest pound cakes I've ever enjoyed with a wonderful moist texture.

3 cups sugar  
1 cup sour cream  
6 eggs (separated)  
2 sticks "real" butter  
3 cups all purpose flour  
½ teaspoon baking soda  
1 teaspoon lemon extract  
1 teaspoon vanilla

Cream butter and sugar then add egg yolks one at a time, beating after each until smooth. Sift your flour “three” times...that’s right, three. Add baking soda to sour cream. Slowly add sour cream mix and flour, a little at a time to the butter/egg mix until all have been combined.

Beat your egg whites on high power until they are stiff. Add vanilla and lemon extract to whites while beating them and finally fold all gently into the mix. Pour all into a well greased and lightly floured tube or bundt pan. Bake for 1½ hours at 350° F.

I pray that all of you will have a glorious Easter Sunday filled with the power of our Lord. Have a terrific meal after the service and great fellowship with good people.

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As we ease into the final weeks of winter and hopefully the last of our cold weather, I’d like to recommend a great treat we’ve found from Germany...Weinbergpfirsich Peach Likor.

For years, German vintners have grown a tiny, succulent peach in their vineyards called the red vineyard peach. This variety of peach is super fragrant and will attract bees to help pollinate the grape blossoms to elevate yield. It also makes decadent fruit tarts and a magnificent liqueur.

A few wine producers now combine this peach nectar with Riesling brandy to create an after dinner treat that has to be sniffed and tasted to be believed. The Schloss Zell Weinbergpfirsich is unbelievable and next to impossible to find as only tiny amounts find their way into the U.S.A. Let us know if you’d like help finding this beautiful likor. We can be reached at (888) 288-0668. Cheers!