



Easter Meal Plan



GROCERY LIST

FRESH PRODUCE

- 0 sweet potatoes, 4 large
- 0 strawberries, 1 qt.
- 0 fruit salad, 2 qt.
- 0 asparagus, 8 cups

MEAT

- 0 Smoked Ham

DAIRY

- 0 milk, 1/2 cup
- 0 eggs, 14
- 0 butter, 2 cups

PACKAGED

- 0 pecans, 3/4 cup
- 0 flour, 11 cups
- 0 strawberry jello, 3 oz.
- 0 white cake mix, 18 oz.
- 0 baked beans
- 0 coffee and tea

FROZEN

- 0 strawberries, 1 cup

HAVE ON HAND

- 0 vanilla, 1 tsp.
- 0 sugar, 1 cup
- 0 brown sugar, 3/4 cup
- 0 powdered sugar, 3 1/2 cup
- 0 salt, 3 1/2 tsp.
- 0 nutmeg, 1/2 tsp.
- 0 prepared mustard, 1/2 tsp.
- 0 mayonnaise, 3 tbsp.
- 0 vinegar, 1 tsp.
- 0 paprika, several dashes
- 0 dry yeast, 2 tbsp.
- 0 shortening, 1/2 cup
- 0 vegetable oil, 3/4 cup

SWEET POTATO BAKE

Time: 60 min. Servings: 8 Oven

INGREDIENTS:

- 4 lg. sweet potatoes
- 1/2 cup milk
- 2 eggs
- 1 tsp. vanilla
- 3 tbsp. butter melted
- 1/2 cup sugar
- 1/2 tsp. salt
- 1/2 tsp. nutmeg

DIRECTIONS:

Peel & slice sweet potatoes. Boil in water 30 min. or until soft. Drain. Beat all ingredients together until well blended. Pour in 2-qt. casserole dish. For Pecan Topping: Mix 1/3 cup butter, 3/4 cup brown sugar, 1/2 cup flour, & 3/4 cup chopped pecans. Bake at 350 For 30 min. until hot through.

DEVEILED EGGS

Time: 20 min. Servings: 8 Oven

INGREDIENTS:

- 8 hard-boiled eggs
- 1/2 tsp. prepared mustard
- 2 tbsp. mayonnaise
- 1/2 tsp. salt
- 2 tsp. sugar
- 1 tsp. vinegar

DIRECTIONS:

Cut eggs in half lengthwise without breaking whites, remove yoke, and place in a small mixing bowl. Mix in remaining ingredients until smooth. Fill each egg white with mixture, arrange on plate and sprinkle with paprika. Chill and serve.

DINNER ROLLS

Time: 2 hrs. Serves: 30 Oven

INGREDIENTS:

- 1 cup warm water
- 2 tbsp. dry yeast
- 1 tbsp. sugar
- 1 1/2 cups hot water
- 1/2 cup shortening
- 1/2 cup sugar
- 2 1/2 tsp. salt
- 10 cups sifted flour

DIRECTIONS:

Stir and dissolve first 3 ing. In large bowl, stir next 4 ing. until melted. Cool to lukewarm and add yeast mixture. Gradually add half of flour, beating well. Work in just enough flour to make soft, but not sticky dough. Cover & rise until double. Punch down; repeat. Form rolls. Rise. Bake 350 for 25.

STRAWBERRY CAKE

Time: 45 min. Serves: 8 Oven

INGREDIENTS:

- 1 cup frozen strawberries
- 1-3 oz. pkg. strawberry jello
- 1/2 cup boiling water
- 3/4 cup vegetable oil
- 4 eggs
- 1 18 oz. white cake mix

DIRECTIONS:

Thaw, drain, & reserve juice of strawberries. Combine jello and water. Stir & cool. In large bowl mix strawberries, jello, oil, and eggs. Add cake mix. Beat on high for 4 min. Bake in 2-9 in pans. At 350 for 25 to 30 min. For icing: Beat until smooth- 1/2 cup soft butter, 3 1/2 cups powdered sugar, and juice.