

Susan Lawrence

Easter Cooking Directions

Hot Hors d'oeuvres

Please store your hors d'oeuvres in the freezer until you are ready to use them. They should be baked directly from frozen, there is no need to defrost them. We like to serve a whole grain Dijon-style mustard with cocktail franks and always provide a small ramekin or lemon half near the serving platter so that guests can discard used toothpicks. A few leaves of radicchio or flower kale with some sprigs of fresh herbs will make your hors d'oeuvre trays even more beautiful!

Truffled Mushroom Risotto Phyllo Flowers, Spinach in Phyllo Pastry Triangles, Asparagus Asiago Strudels, Caramelized Onion & Goat Cheese Tarts, Spring Rolls

Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 13-15 minutes or until golden brown. Serve immediately.

Cocktail Franks in Puff Pastry & Miniature Quiches

Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 20-22 minutes or until hot. Serve immediately.

Hot Crab & Artichoke Dip

This is best heated in a microwave until hot or in a small saucepan over a low flame.

Asparagus Soup

This is best heated in a small saucepan over a low flame. Bring to a boil (165 degrees or greater) whisking occasionally and serve hot.

Quiche Lorraine

Warm the whole quiche in a 350 degree oven for 15-20 minutes or until hot.

Boneless Leg of Lamb

Roast uncovered for 20 minutes per pound (most roasts are about 6 lbs.) at 400 degrees. Always remove all plastic packaging and bags before cooking. Remove roast from oven when internal temperature of center of roast reaches 130 degrees – measured in two places with an instant read thermometer. Let rest for 15-20 minutes before carving. Heat sauce separately, garnish platter.

Cornish Game Hens

Pre-heat oven to 350 degrees. Place hens on cookie sheet or roasting pan, cover with foil and bake about 30-40 minutes or until hot. Heat sauce separately.

Baked Country Ham

Pour glaze over ham and bake in a 350 degree oven for about 45-60 minutes or until hot.

Plank Roasted Salmon

Serve at room temperature or heat in a 350 degree oven for 10-15 minutes or until slightly warm.

Old Fashioned Mashed Potatoes

These really are best heated in a microwave. If you prefer a more creamy texture, just stir in a little milk.

Green & Yellow French Beans

These can be heated in a microwave or in a covered casserole dish in a 350 degree oven until hot.

Desserts

Our cakes are best if left to stand at room temperature for at least three hours. Fruit tarts and whipped cream cakes should be kept refrigerated.