



# EASTER MENU PLAN

## MAIN DISH

### HONEY GLAZED HAM



[RECIPE HERE](#)

## APPETIZER

### BROWN BUTTER CARROTS



[RECIPE HERE](#)

## SIDE DISH

### DEVILED EGGS



[RECIPE HERE](#)

## SIDE DISH

### BACON RANCH POTATO SALAD



[RECIPE HERE](#)

## DESSERT

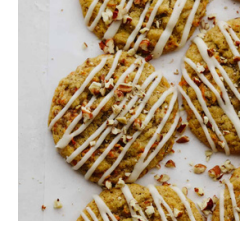
### LEMON BARS



[RECIPE HERE](#)

## DESSERT

### CARROT CAKE COOKIES



[RECIPE HERE](#)

## SHOPPING LIST

### PROTEIN

- BONE-IN HAM (10-12 LBS)
- CRUMBLLED BACON (1 ¼ CUP)

### DAIRY

- UNLSATED BUTTER (1 ¾ CUP)
- EGGS (11)
- SOUR CREAM (16 OZ)
- SHREDDED CHEDDAR (1 ½ CUP)
- MILK (1/3 CUP + 2 TBSP)
- CREAM CHEESE (4 OZ)

### PANTRY STAPLES

- HONEY (1 CUP + 3 TBSP)
- BROWN SUGAR (3/4 CUP)
- POWDERED SUGAR (1 ½ CUP + ⅔ CUP + DUSTING)
- SUGAR (1 ⅓ CUP + ½ CUP)
- MAYONNAISE (1/4 CUP)
- DIJON (1 TSP)
- FLOUR (3 CUPS + 3 TBSP)
- VANILLA (1 ¼ TSP)
- BAKING SODA (1/2 TSP)
- BAKING POWDER (1/2 TSP)
- WALNUTS OR PECANS (1/2 CUP)

### PRODUCE

- LARGE CARROTS (2 ½ LBS)
- GARLIC (2 TSP)
- FRESH PARSLEY (GARNISH)
- POTATOES (2 LBS)
- GREEN ONIONS (2 BUNCHES)
- LEMONS (4-5 LARGE FOR 2 TSP ZEST AND ⅔ CUP JUICE)

### SEASONINGS

- GROUND CINNAMON (1 ¼ TSP)
- GROUND CLOVES (1/4 TSP)
- GROUND NUTMEG (1/2 TSP)
- KOSHER SALT (1/2 TSP)
- PAPRIKA (FOR SPRINKLING)
- RANCH SEASONING (1 PGK, OR 3 TBSP)
- SALT AND PEPPER

