

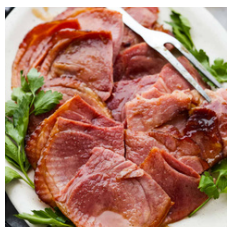


EASTER MENU PLAN



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)

DAIRY

UNSALTED BUTTER (1 ¾ CUP + 2 TBSP)

EGGS (11)

HEAVY CREAM (2 CUPS)

SHREDDED PARMESAN (½ CUP)

SHREDDED MOZZARELLA (1 CUP)

MILK (1/3 CUP + 2 TBSP)

CREAM CHEESE (4 OZ)

PANTRY STAPLES

HONEY (1 CUP + 3 TBSP)

BROWN SUGAR (¾ 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 + 5 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)

RUSSET POTATOES (2 LBS)

LEMONS (4-5 LARGE FOR 2 TSP ZEST AND ⅔ CUP JUICE)

FRESH CHIVES (GARNISH)

SEASONINGS

GROUND CINNAMON (1 ¼ TSP)

GROUND CLOVES (1/4 TSP)

GROUND NUTMEG (1/2 TSP)

KOSHER SALT (1/2 TSP)

PAPRIKA (FOR SPRINKLING)

SALT AND PEPPER

