



EASTER MENU PLAN

MAIN DISH

HONEY GLAZED HAM



[RECIPE HERE](#)

APPETIZER

BROWN BUTTER CARROTS



[RECIPE HERE](#)

SIDE DISH

DEVILED EGGS



[RECIPE HERE](#)

SIDE DISH

SCALLOPED POTATOES



[RECIPE HERE](#)

DESSERT

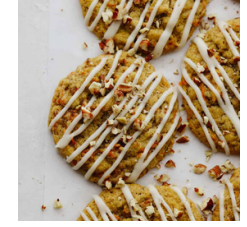
LEMON BARS



[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

