



Easter Dinner Made Easier

EASTER MEANS CHOCOLATE BUNNIES AND EGG HUNTS,
BUT IT'S AN OPPORTUNITY TO ENJOY A HOLIDAY MEAL TOGETHER.

Savoring your family's traditional favorites is one of the best parts of holiday dinners. Keep that in mind as you plan your Easter dinner. This is the season to rely on time-tested family favorites you know by heart. Then increase the appeal by planning one new side, adding a different type of wine and sneaking in a new salad.

Steps For Success

Planning a big dinner can be stressful, but by keeping things simple you can focus on enjoying your companions at the table. Start by choosing a straightforward main dish you can build the meal around. (If you don't have a lot of time for cooking, consider picking up a prepared main dish from your favorite grocery store.) Classic Easter main dishes include baked ham (try a **HORMEL® CURE 81® Classic Boneless Ham**) and roast lamb; both offer easy ways to feed a large group.



HAM & BROCCOLI MAC & CHEESE BAKE

Complement your main dish with easy sides such as roasted potatoes with rosemary, lightly steamed asparagus, sautéed green beans, or peas with pearl onions. For a splash of color without fuss, consider purchasing prepared sides, for example **HORMEL® Macaroni and Cheese**, or candied sweet potatoes. Add rolls and a simple salad of spring greens, and dinner is served.

Make Ahead

Any big meal or celebration can benefit from extra planning, and Easter dinner is no exception. Have a plan of which meal components you can make ahead, and create a quick timeline of when to start each recipe.

Mix up and store homemade salad dressings up to a week out. Wash, trim and chop vegetables and salad greens the day before. And hams and large roasts marinated overnight benefit from the extra juiciness and melded flavors.



Many Hands

If you find yourself short on time heading into the big day, remember: It's okay to ask for help. You even can embrace the idea of a holiday potluck by preparing the main dish yourself and inviting guests to bring a favorite to share. Just be specific about what you'd like your helpers to bring so you don't end up with five desserts and no sides. Guests enjoy being able to help. (This applies to cleanup as well!) Serve up a delicious, easy and satisfying Sweet and Sassy Ham for family Easter dinner.



SWEET AND SASSY HAM

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