Spring’s in the air and the ham (potpie!) is in the oven. Every year this Seattle cook outdoes herself with an extraordinary Sunday spread.

RECIPES & STORY BY MICHELLE CLAIR, SEATTLE, WA

Herb Dip with Spring Vegetables
EASTER IS MY FAVORITE HOLIDAY.

My wonderful grandmas, who both grew their own vegetables, taught me the love of cooking. All those delicious traditions live on in the Easter parties I host every year. I’ve cooked for both intimate soirees and big 50-person bashes with adult Easter egg hunts. Good thing eggs are plentiful at my house—my husband, Skip, and I raise ducks, seven chickens and a rooster, and they all come when I call. I also use their eggs to make deviled eggs, soaking them first in pickled beet juice overnight and they all come when I call. I also use their eggs to make deviled eggs, soaking them first in pickled beet juice overnight to make them pink, just because it’s Easter!

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GOOD EGGS

An Easter table just isn’t complete without a platter of pretty deviled eggs waiting to be devoured. Take a peek at our favorite little devils.

tasteforhome.com/easter-eggs

Buttermilk Biscuit Ham Potpie

As part of my job as a caterer, I helped conceptualize a biscuit-themed food truck and spent months coming up with recipes, like this Easter spin on potpie.

Prep: 45 min. • Bake: 25 min. • standing
Makes: 8 servings

3 celery ribs, diced
2 medium onions, diced
2 medium carrots, diced
1 fennel bulb, diced
2 Tbsp. olive oil
1/4 cup unsalted butter, cubed
1/4 cup all-purpose flour
1 carton (32 oz.) reduced-sodium chicken broth
1 tsp. dried thyme
2 cups cubed fully cooked ham
1 Tbsp. chopped fresh tarragon
1/2 tsp. salt
1/2 tsp. pepper

BUTTERMILK BISCUITS

2 cups all-purpose flour
1 Tbsp. baking powder
1/2 tsp. kosher salt
1/2 tsp. baking soda
1/2 cup unsalted butter, cubed
1/2 cup buttermilk


2. Meanwhile, in a saucepan, melt butter. Stir in flour until smooth. Gradually whisk in chicken broth, add thyme. Bring to a boil, stirring constantly, reduce heat and simmer 10 minutes. Add the vegetables, ham, tarragon, salt and pepper; cooking until heated through. Transfer mixture to a greased 13x9-in. baking dish.

3. For the biscuits, pulse flour, baking powder, salt and baking soda in a food processor until blended. Add butter; pulse until butter is the size of peas. Transfer to a bowl; stir in buttermilk until a soft dough forms. Turn onto a floured surface; knead gently 8-10 times. Roll dough into a 13x9-in. rectangle; cut into shapes of your choice.


5. Preheat oven to 425°. Scrub beets, trimming tops to 1 in. Wrap in foil and bake on a baking sheet until tender, 60-60 minutes. Remove foil, cool beets completely. Peel, halve and thinly slice beets. Place in a serving bowl.

6. Whisk together olive oil and next five ingredients; pour over beets, add grapefruit and onions. Toss gently.

Per serving: 6 medium fresh beets (about 2 lbs.)
3/4 cup extra virgin olive oil
3 Tbsp. lemon juice
2 Tbsp. cider vinegar
2 Tbsp. honey
1/4 tsp. salt
1/4 tsp. pepper
2 large ruby red grapefruit, peeled and sectioned
5 small red onions, halved and thinly sliced

Per (2-Tbsp.) serving:
76 cal., 6g fat (1g sat. fat), 4mg chol., 162mg sod., 24g carb. (2g sugars, 4g fiber), 3g pro.

Herb Dip with Spring Vegetables

When you’re having a large party, it’s smart to prepare snacks and nibbles ahead of time. This creamy dip is easy to make a couple of days early, and we love it with fresh radishes and carrots.

Prep: 10 min. • standing
Makes: 2 cups

2 cups (16 oz.) sour cream
1/4 cup ranch salad dressing mix
1/4 cup minced fresh parsley
1/2 tsp. dried thyme
1/2 tsp. pepper

DIABETIC EXCHANGES:
1 starch, 1 vegetable.

Per (2-Tbsp.) serving:
161 cal., 7g fat (1g sat. fat), 0g chol., 162mg sod., 24g carb. (20g sugars, 2g fiber), 1g pro.