



# EASTER SPECIAL

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*





MICHELLE CLAIR

## 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 to make them pink, just because it's Easter!

Beet, Grapefruit & Onion Salad



Buttermilk Biscuit Ham Potpie



## 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.

[tasteofhome.com/eastereggs](http://tasteofhome.com/eastereggs)

## 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. + chilling • Makes: 2 cups

- 2 cups (16 oz.) sour cream
- ¼ cup ranch salad dressing mix
- 2 Tbsp. onion soup mix
- ¼ cup minced fresh parsley
- 2 Tbsp. chopped fresh rosemary
- Rainbow baby carrots and assorted radishes

Stir together the first five ingredients; refrigerate, covered, overnight. Sprinkle with additional parsley and rosemary before serving with carrots and radishes.  
**Per (2-Tbsp.) serving:** 76 cal., 6g fat (4g sat. fat), 7mg chol., 559mg sod., 5g carb. (1g sugars, trace fiber), 1g pro.

## Beet, Grapefruit & Onion Salad

My husband loves beets, so I paired them with a little citrus for an Easter salad. The color combination really stands out!

Prep: 15 min. • Bake: 50 min. + cooling  
Makes: 8 servings

- 6 medium fresh beets (about 2 lbs.)
- ¼ cup extra virgin olive oil
- 3 Tbsp. lemon juice
- 2 Tbsp. cider vinegar
- 2 Tbsp. honey
- ¼ tsp. salt
- ¼ tsp. pepper
- 2 large ruby red grapefruit, peeled and sectioned
- 2 small red onions, halved and thinly sliced

**1.** Preheat oven to 425°. Scrub beets, trimming tops to 1 in. Wrap in foil and bake on a baking sheet until tender, 50-60 minutes. Remove foil; cool beets completely. Peel, halve and thinly slice beets. Place in a serving bowl.

**2.** Whisk together olive oil and next five ingredients. Pour over beets; add grapefruit and onions. Toss gently.

**Per serving:** 161 cal., 7g fat (1g sat. fat), 0 chol., 162mg sod., 24g carb. (20g sugars, 4g fiber), 3g pro.

**Diabetic Exchanges:** 1½ fat, 1 starch, 1 vegetable.

## 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
- ½ fennel bulb, diced
- 2 Tbsp. olive oil
- ¼ cup unsalted butter, cubed
- ½ 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
- ¼ tsp. salt
- ¼ tsp. pepper

## BUTTERMILK BISCUITS

- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- ½ tsp. kosher salt
- ½ tsp. baking soda
- ¾ cup unsalted butter, cubed
- ¾ cup buttermilk

**1.** Preheat oven to 425°. Toss celery, onions, carrots and fennel in oil. Spread in a 15x10x1-in. baking pan. Roast, stirring occasionally, until lightly browned, 20-25 minutes. Cool. Reduce heat to 350°.

**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 no flour is visible. Turn onto a floured surface; knead gently 8-10 times. Roll dough into a 13x9-in. rectangle; cut into shapes of your choice.

**4.** Arrange biscuit pieces, overlapping slightly, over ham mixture. Bake until topping is golden brown, 25-30 minutes. Let stand 10 minutes before serving.

**Per serving:** 444 cal., 27g fat (14g sat. fat), 78mg chol., 1239mg sod., 37g carb. (4g sugars, 3g fiber), 15g pro. ■