



What to do with all those eggs after the hunt;

(We thought this might be a great time to load you up with some fantastic egg recipes!)

Pennsylvania German Red Beet Eggs Recipe

Makes 1 dozen

- 12 eggs
- ½ cup brown sugar
- ½ cup granulated sugar
- ½ tsp. salt
- ¼ cup water
- ¾ cup vinegar (red wine or apple cider)
- 1 quart canned red beets (and juice)

1. Hard Boil Eggs; In a deep pot, cover eggs with water and heat until it boils. Turn off the heat and let everything sit for 20 minutes. If you are using farm-fresh eggs, steam them for 30 minutes, instead, and they will peel much nicer.
2. After the above time is up, you can cool the eggs further by adding ice and cold water. Peel the eggs and put them in a tall glass or ceramic container. (You want the beet liquid to cover the eggs.) Save the shells for your garden!
3. Mix sugars, salt, water and vinegar until sugar dissolves completely. It may help to heat this a little in a saucepan to dissolve everything quickly. Add red beets and juice from can, and stir to blend.
4. Pour the liquid with beets over the eggs. Eggs should be submerged in the red beet mixture. Once everything is cooled, you can transfer to a plastic container with a lid for fridge storage.
5. Refrigerate at least 2 days before eating, to let the pickling occur. Eggs will keep for quite a while as they're partly preserved by the vinegar and sugar.
6. Serve as a snack or slice eggs over salads, or as a cold side dish.

A quick history;

Eggs were a wonderful quick and easy food source for early colonists as well as for people today. Eggs contain many healthful nutrients and are incredibly useful in making many dishes.

A hen lays an average of one egg every other day, or so. As winter closes in they lay fewer eggs, but as spring approaches, they may lay one every day! Spring is a time when eggs are most abundant.

Tangy Potato and Egg Salad

BY WOMAN'S DAY KITCHEN

May 1, 2014

CAL/SERV:225, YIELDS:6, PREP TIME:0 hours 20 mins

The flavors of a traditional egg salad give this potluck dish a tangy zip.

INGREDIENTS

2 lb. small new potatoes
kosher salt
Pepper
4 large eggs
3 tbsp. sour cream
2 tbsp. mayonnaise
1 tbsp. white wine vinegar
2 half-sour pickles
1/2 c. fresh dill



DIRECTIONS

1. Place the potatoes in a large, wide pot, cover with cold water, and bring to a boil. Add 2 teaspoon salt, reduce heat, and simmer until the potatoes are just tender, 10 to 15 minutes. Drain and run under cold water to cool.
2. Meanwhile, place the eggs in a medium saucepan, add enough cold water to reach 2 inches above submerged eggs and bring to a boil. Remove from heat, cover the pan, and let stand for 11 minutes. Drain and cool in ice water. Once cool, peel and roughly chop.
3. While the potatoes and eggs are cooking, in a large bowl, whisk together the sour cream, mayonnaise, vinegar, and 1/4 teaspoon each salt and pepper.
4. Cut the potatoes in half (or quarter if large). Add the potatoes to the dressing and gently toss to coat. Fold in the eggs, pickles, and dill.

Tips & Techniques

Make Ahead: Prepare the potato salad without eggs, pickles, and dill and refrigerate for up to 2 days. Fold in the eggs, pickles, and dill just before serving.

Asparagus with Eggs Mimosa

Feb 16, 2013

CAL/SERV:90, YIELDS:8 servings, PREP TIME:0 hours 20 mins



BY KATE SEARS

Hard-cooked eggs and fresh spring asparagus make a colorful, flavorful dish for brunch, lunch, or dinner.

INGREDIENTS

3 large hardboiled eggs
2 lb. Asparagus
1 lemon
3 tbsp. extra-virgin olive oil
2 tbsp. red wine vinegar
1 tbsp. snipped chives
1/4 tsp. sugar

DIRECTIONS

1. Arrange asparagus in even layer in a microwave-safe 8- by 8-inch baking dish. Add 1/4 cup water. Cover with vented plastic wrap and microwave on high 5 minutes. Asparagus may be cooked, cooled, and refrigerated in airtight container up to 2 days in advance.
2. To make vinaigrette; From lemon, grate 1/4 teaspoon of peel; set aside. Squeeze 1 tablespoon of lemon juice into a small bowl. To this, add oil, vinegar, chives, sugar, and 1/2 teaspoon each of salt and pepper; whisk to combine.
3. To serve, arrange asparagus on serving platter. Drizzle with vinaigrette. Coarsely grate eggs over asparagus and garnish with reserved lemon peel.