

-- Happy Mother's Day! --

Green Eggs & Ham Frittata



Serve with roasted red potatoes, hash browns, or fresh fruit.

- 8 large eggs
- 1½ teaspoons dried dill
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 2 leeks, white and light green parts only, diced
- 1 5-ounce bag baby spinach, chopped
- ½ cup diced ham
- ½ cup shredded Havarti or Muenster cheese

Directions



- Position rack in upper third of oven; preheat to 450°F.
- Whisk eggs, dill, salt and pepper in a medium bowl. Heat oil in a large ovenproof nonstick skillet over medium heat. Add leeks; cook, stirring, until softened, about 4 min. Add spinach and ham; cook, stirring, until spinach is wilted, about 1 min.
- Pour the egg mixture over the vegetables and cook, lifting the edges of the frittata so uncooked egg can flow underneath, until the bottom is light golden, 2 to 3 min. Sprinkle cheese on top, transfer the pan to the oven and bake until the eggs are set, 6 to 8 min. Let rest for about 3 min before serving. Serve hot or cold.

<http://www.eatingwell.com/recipe/252336/green-eggs-ham-frittata/>

Lemon Blueberry Layer Cake

- 1½ c. all-purpose flour
- 3 tbsp. cornstarch
- ½ tsp. baking soda
- ¼ tsp. kosher salt
- 1½ c. granulated sugar
- 1½ c. unsalted butter
- 3 large eggs
- ½ c. sour cream
- 1 tsp. pure vanilla extract
- 8 oz. cream cheese
- 1 lb. confectioners' sugar
- 1 lemon
- 3 pt. fresh blueberries



- Heat oven to 350°. Spray two 8- by 2-inch light-colored cake pans with cooking spray, line bottoms with parchment, and coat.
- In a medium bowl, whisk together flour, cornstarch, baking soda, and salt.
- Using an electric mixer, beat granulated sugar and 1/2 cup butter on medium-high speed until smooth and creamy, 3 min. Reduce speed to medium and add eggs, one at a time, mixing well after each. Add sour cream and vanilla and beat until combined. Reduce mixer speed to low and add flour mixture, beating until incorporated.
- Divide batter between prepared pans and bake until a wooden pick inserted into the cake comes out clean, 27 to 30 min. Let cakes cool in the pans for 10 min., then transfer to wire racks to cool completely.
- Meanwhile, using an electric mixer, beat cream cheese and remaining 1 cup butter until smooth. Add confectioners' sugar and beat until combined. Using a fine grater, zest lemon over the bowl and squeeze in 2 tbsp. juice. Beat until combined. Cover and chill for at least 1 hour or up to 1 week. Cut cakes in half horizontally to create 4 layers. Spread a quarter of the icing on one layer (about 3/4 cup). Sprinkle with a quarter of the blueberries. Sandwich with another layer of cake and repeat with remaining layers. Spread top cake with the remaining icing and sprinkle with remaining blueberries. Refrigerate at least 2 hours before serving. <http://www.womansday.com/food-recipes/food-drinks/recipes/a13417/lemon-blueberry-layer-cake-recipe-wdy0414/>

Strawberry-Avocado Tossed Salad



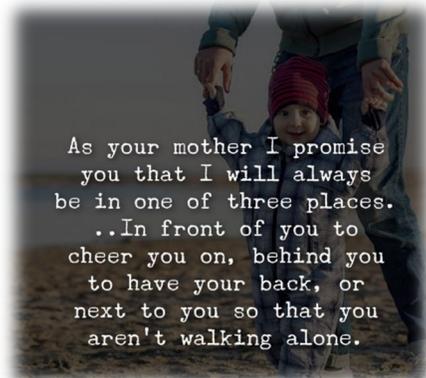
- 1/4 cup olive oil
- 8 tsp. sugar
- 8 tsp. honey
- 2 tbsp. cider vinegar
- 2 tsp. lemon juice
- 1/4 tsp. salt
- 4 cups torn romaine
- 2 medium ripe avocados, peeled and thinly sliced
- 20 fresh strawberries, sliced
- 1/4 cup chopped pecans, toasted



Directions

- 1. In a small bowl, whisk together the oil, sugar, honey, vinegar, lemon juice and salt.
- 2. Divide romaine among 4 salad plates. Top each with avocado and strawberries. Drizzle with dressing. Sprinkle with pecans.

[Strawberry-Avocado Tossed Salad Recipe: How to Make It \(tasteofhome.com\)](http://www.tasteofhome.com/recipe/252336/strawberry-avocado-tossed-salad)



As your mother I promise
you that I will always
be in one of three places.
..In front of you to
cheer you on, behind you
to have your back, or
next to you so that you
aren't walking alone.

Lemon Tiramisu

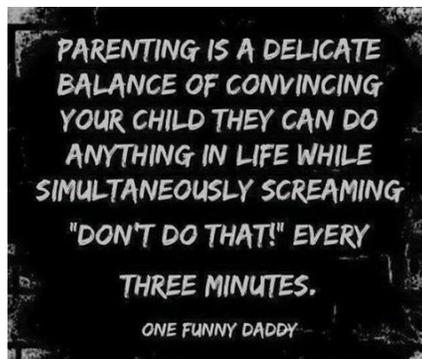


- 1 - (8 oz.) mascarpone cheese
- 1 pkg. (8 oz.) cream cheese, softened
- 1 pkg. (3.4 oz.) instant lemon pudding mix
- 1 cup 2% milk
- 1 tsp. lemon extract
- 2/3 cup lemon juice
- 3 tbsp. sugar
- 24 crisp ladyfinger cookies
- 2 tsp. grated lemon zest
- Berries for garnish-optional



Directions

1. Beat first 5 ingredients on medium speed until blended, 2-3 min. (do not overbeat).
2. Whisk lemon juice and sugar in a shallow bowl until sugar is dissolved. Quickly dip 8 ladyfingers into lemon juice, allowing excess to drip off; place in a single layer in an 8-in. square dish. Spread a third of the mascarpone mixture over top. Repeat layers twice.
3. Sprinkle with lemon zest. Refrigerate, covered, at least 2 hours before serving. Serves 9. [Lemon Tiramisu Recipe: How to Make It \(tasteofhome.com\)](http://tasteofhome.com)



Overnight Asparagus and Egg Bake

- 6 bacon strips, chopped
- 2 cups sliced fresh mushrooms
- 1 shallot, finely chopped
- 1 lb. fresh asparagus, trimmed and cut into 2-inch pieces
- 6 large eggs
- 1 cup biscuit/baking mix
- 1 cup 2% milk
- 1 cup heavy whipping cream
- 3/4 cup shredded sharp cheddar cheese
- 1/2 cup grated Romano cheese
- 1 teaspoon ground mustard
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon salt
- 1/4 teaspoon pepper



Directions

1. In a large skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 1 tbsp. in pan.
2. Add mushrooms and shallot to drippings; cook and stir over medium-high heat until tender, 6-8 min. Meanwhile, in a large saucepan, place steamer basket over 1 in. of water. Place asparagus in basket. Bring water to a boil. Reduce heat to a simmer; steam, covered, until crisp-tender, 3-5 min.
3. In a large bowl, whisk eggs, biscuit mix, milk, cream, cheeses and seasonings until blended. Stir in bacon and mushroom mixture. Pour into greased 13x9-in. baking dish; arrange asparagus over top. Cover and refrigerate overnight.
4. Remove from refrigerator 30 min. before baking. Preheat oven to 350°. Bake, uncovered, until golden brown and a knife inserted near the center comes out clean, 30-35 min. Let stand 10 min. before cutting. [Overnight Asparagus and Egg Bake Recipe: How to Make It \(tasteofhome.com\)](http://tasteofhome.com)

Strawberry Cheesecake Pancakes



- 6 oz. cream cheese, softened
- 1 tbsp. sugar
- 1/2 cup crushed strawberries

PANCAKES:

- 2 cups all-purpose flour
- 1/4 cup sugar
- 4 tsp. baking powder
- 1/2 tsp. salt
- 2 large eggs, room temperature
- 1-1/2 cups 2% milk
- 1 cup sour cream
- 1/3 cup butter, melted
- 1 cup chopped fresh strawberries

SAUCE:

- 3 cups crushed strawberries
- 1/4 cup seedless strawberry jam
- 1/4 cup water

Directions

1. In a small bowl, beat cream cheese and sugar until smooth; stir in strawberries. Chill until serving.
2. In a large bowl, combine flour, sugar, baking powder and salt. Combine eggs, milk, sour cream and butter. Stir into dry ingredients just until moistened. Fold in strawberries.
3. Pour batter by 1/4 cupfuls onto a greased hot griddle; turn when bubbles form on top. Cook until the second side is golden brown.
4. For sauce, in a small saucepan, combine the strawberries, jam and water; heat through. Spread cream cheese mixture over pancakes; top with sauce. (Refrigerate remaining sauce for another use or 1/2 recipe.) Yields: 20 pancakes, 3/4 cup spread and 3 cups sauce.

[Strawberry Cheesecake Pancakes Recipe: How to Make It \(tasteofhome.com\)](http://tasteofhome.com)