

# Easter Dinner Menu

*Crudités with Herbed Cheese Dip*

*Duck Breasts with Spring Vegetables and Herbs*

*Fresh Fruit with a Splash of Orange Juice*

*Lemon Daffodil Cake*



*Wine:* BEAUJOLAIS, LIKE LOUIS JADOT BEAUJOLAIS VILLAGES

When served slightly chilled, Beaujolais is quite versatile. The fresh, garden flavors are enhanced by the fresh, bright plum and cherry flavors of Beaujolais.



## ~ Easter Duck Dinner Recipes ~

### *Crudités with Herbed Cheese Dip*

2 (8 ounce) packages cream cheese, softened  
2 Tbsp prepared horseradish  
2 Tbsp milk  
1/4 cup minced mixed fresh herbs such as thyme, dill, rosemary, basil and parsley  
3 Tbsp minced fresh chives or green onion tops  
1/4 tsp salt  
8 ounces fresh asparagus spears  
8 ounces baby zucchini or pattypan squash  
1 bunch radishes with greens attached  
1 large red bell pepper  
1 large yellow or orange bell pepper  
1 bunch baby carrots with tops  
Flowering kale or outer cabbage leaves  
Breadsticks

Combine cream cheese, horseradish and milk, mixing well. Add herbs, chives and salt; mix well. Transfer to a serving dish (or hollowed out red bell pepper). Dip may be covered and chilled up to 1 day before serving. Let come to room temperature before serving.

Cook asparagus in boiling water 2 minutes; add squash and continue to cook 1 to 2 minutes or until vegetables are crisp-tender. Drain and rinse in cold water. Scrub radishes leaving greens attached. Cut bell peppers lengthwise into 1-inch thick slices. Cut slices in half diagonally leaving curved ends intact for "scoops." Scrub carrots and trim greens leaving 1 inch of stems attached.

Line a large shallow basket or serving tray with kale or cabbage leaves. Place dip in center; surround with vegetables and breadsticks. Makes 6 servings.

### *Duck Breasts with Spring Vegetables and Herbs*

*Prep time: 15 minutes*

*Cook time: 18 minutes*

Serves 2

2 Maple Leaf Farms Duck Breast Filets (7.5 ounces each)  
Salt and black pepper  
1 cup homemade or low-sodium chicken stock  
2 Tbsp butter  
1 tsp chopped tarragon  
1 tsp chopped mint  
1 tsp chopped chives  
1/2 cup shelled English peas  
1/2 cup peeled fava beans  
3 large asparagus spears, cut on an angle into 1-inch pieces  
8 baby artichokes, trimmed and blanched

*cont'd...*

### *Duck Breasts with Spring Vegetables and Herbs cont'd*

Heat oven to 425°F. With sharp knife, score skin side of duck breasts in a series of parallel cuts 3/4 inch apart, without cutting into meat. Make a second series of parallel cuts perpendicular to the first to form crosshatch pattern.

Season breasts with salt and pepper. Place breasts skin side down in heavy nonstick skillet. Cook over medium heat for about 8 minutes or until fat runs out and skin is golden-brown and crisp. Transfer breasts to baking dish or another skillet, skin side down, and finish cooking in oven about 10 minutes for medium-rare and 12 minutes for medium, turning breasts onto flesh side after 6 minutes. Let breasts rest 3 to 4 minutes before slicing.

While duck breasts are in the oven, pour off fat from skillet breasts were browned in. Add broth and simmer until reduced to about 1/4 cup. Add 1 tablespoon of the butter and simmer until slightly syrupy; stir in tarragon, mint and chives. Keep warm over low heat.

In skillet over medium heat, simmer peas, beans, asparagus, artichokes and remaining tablespoon butter in 1/4 cup water, covered, about 5 minutes or until vegetables are tender but still bright green. Place half the vegetables on each of 2 plates, mounding them slightly. Cut each breast crosswise on a slight angle into 4 to 5 slices about 1/2-inch thick; fan slices around vegetables. Spoon half the sauce over each breast. This recipe can be easily doubled.

### *Fresh Fruit with a Splash of Orange Juice*

Cut up your favorite fruits and place in a bowl. Splash with up to 1/2 cup of orange juice.

### *Lemon Daffodil Cake*

#### Cake:

1 angel food cake mix  
1/4 tsp yellow food coloring, or enough  
to reach desired daffodil color  
1 tsp water

#### Glaze:

1 cup confectioners' sugar  
1/2 tsp grated lemon peel  
1 tsp lemon juice  
About 2 Tbsp milk  
1 drop yellow food color

Prepare angel food cake mix as directed on package, but don't bake.

Combine yellow food coloring with the water. Spoon half of the cake batter into a separate bowl. Fold yellow food coloring water mixture into half of the batter until well blended. Spoon batters into an ungreased 10-inch tube cake pan, alternating white and yellow batters.

Bake cake as directed on package. Invert and cool as directed.

After cake has cooled, mix all glaze ingredients together until smooth. If too thick, add a little milk until correct consistency is reached. Drizzle evenly over cake.