



Amanda Hesser's Easter Menu  
Serves 8

Lemon-Oregano Leg of Lamb

Asparagus with Spring Garlic Pesto

Roasted Potatoes with Paprika Mayo

Meyer Lemon Cheesecake with Biscoff Crust

**THE GAME PLAN**

**Friday:** Shop for all your ingredients

**Saturday:** Make the cheesecake and the sauce for the potatoes; prep and trim all the asparagus; Prepare the lamb and refrigerate overnight.

**Sunday morning:** Prepare the pesto for the asparagus (make sure to cover with a thin layer of oil, to prevent discoloring, as the recipe instructs), prepare the potatoes (without saucing them) and let sit at room temperature

**Sunday, 2-3 hours before mealtime:** Remove lamb from the refrigerator and allow an hour for it to come to room temperature.

**Sunday 1-2 hours before mealtime:** Roast your leg of lamb.

**10-15 minutes before mealtime:** Prepare the asparagus, toss potatoes with sauce, carve the lamb, and ask someone to pour the drinks. Happy Easter!

## THE SHOPPING LIST

**Important:** The potato and asparagus dishes as written on Food52 serve 4, so I doubled their ingredients on this shopping list in order to create a menu to serve 8 (or 6 with leftovers). So please remember to double the amounts when you prepare those two dishes. But! Please note that I did *not* double the *sauce* ingredients for the potatoes because the recipe already makes twice as much as you need for four (and encourages you to use the remainder for leftovers).

### Produce

4 cups basil  
1 bunch asparagus  
4 pounds red potatoes  
2 small shallots  
chives (for garnish)  
3 Meyer lemons  
4 bulbs spring garlic (or, substitute 1 garlic clove and 4-5 scallions, white and light green parts only)  
garlic (you'll need 5 cloves)

### Pantry (hopefully you have most of this)

Kosher salt  
black pepper  
paprika (1 tablespoon)  
dried oregano (2 teaspoons)  
crushed red pepper (pinch)  
pine nuts (you'll need 1/2 cup)  
olive oil (you'll need a little over 1 cup)  
lemon-infused olive oil (1/3 cup, or just sub plain extra-virgin olive oil)

broth (optional, you'll need 1/4 cup)  
mayonnaise (1 cup)  
white vinegar (1/4 cup)  
Sugar (about 1 2/3 cup)  
vanilla extract (1 teaspoon)  
lemon extract (1/2 teaspoon)  
5 ounces Biscoff cookies, crumbled  
Cooking spray

### Dairy/Meat

Parmesan (garnish)  
unsalted butter (about 8 tablespoons)  
3 (8-ounce) packages cream cheese (low-fat is okay, no-fat is not)  
4 large eggs  
1 (16-ounce) carton sour cream (low-fat is okay, no-fat is not)  
4 pounds boneless leg of lamb, tied

*Not included in this list: Wine, non-alcoholic beverages, and starters.*