



Amanda Hesser's Easter Menu
Serves 8

Super Simple Glazed Ham

Asparagus with Spring Garlic Pesto

Roasted Potatoes with Paprika Mayo

Meyer Lemon Cheesecake with Biscoff Crust

THE GAME PLAN

Friday: Shop for all the ingredients

Saturday: Make the cheesecake and the sauce for the potatoes, prep and trim all the asparagus, prepare the ham glaze

Sunday morning: Prepare the pesto for 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: Prepare Ham and bake

10-15 minutes before mealtime: Prepare the asparagus, toss potatoes with sauce, carve the ham if necessary, and ask someone to pour the drinks.

THE SHOPPING LIST

Important: The potato and asparagus dishes as written on Food52, serve only 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)
2 Meyer lemons
4 bulbs spring garlic (or, substitute 1 garlic clove and 4-5 scallions, white and light green parts only)

Pantry (hopefully you have most of this)
honey (3 tablespoons)
whole-grain mustard (1/2 cup)
ground nutmeg (a little more than 1/4 teaspoon)
ground cloves (a little more than 1/4 teaspoon)
Kosher salt & black pepper
paprika (1 tablespoon)
1/2 teaspoon dry mustard
pine nuts (1/2 cup)
olive oil (a little over 1 cup)
broth (1/4 cup)
mayonnaise (1 cup)

white vinegar (1/4 cup)
Light brown sugar (1 1/4 cups)
Sugar (about 1 2/3 cup)
vanilla extract (1 teaspoon)
lemon extract (1/2 teaspoon)
5 ounces Biscoff cookies
Cooking spray

Dairy/Meat

1 (5- to 8-pound) half ham, butt portion, sliced or not
Grated Parmesan (for 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)

Misc

Bourbon (you'll need 1/4 cup)

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