

**Spring is here!**

The campers, boats, and motorcycles are out on the roads, and many of us have enjoyed the wonderful smells coming from grilled food when out on our walks. It's also been nice to be able to open some windows for some fresh air!

It is amazing how much we miss these simple things. Take a moment to take it all in and try a new recipe when you get a chance!

## **Baked Eggs**

*Prep Time: 10 min.  
Cook Time: 10 min.  
Total Time: 20 min.  
Servings: 1*

1/3 C. marinara sauce  
1-1/2 tsp. chopped parsley  
1/2 tsp. red pepper flakes  
salt and pepper to taste  
2 eggs  
1 T. finely grated Parmigiano Reggiano cheese  
2 tsp. olive oil  
2 T. heavy cream  
2 slices toast

Preheat the oven to 400°F.

Spread marinara sauce in the bottom of a small baking dish, about 1/4-inch high. Sprinkle with parsley, red pepper flakes, salt, and black pepper. Make a narrow well in center of sauce for eggs.

Crack each egg into a separate ramekin; gently pour into the well in the sauce.

Sprinkle with Parmigiano Reggiano cheese, then drizzle with olive oil, followed by cream; season with salt and pepper.

Bake in the preheated oven until yolks are just set, 10 to 12 min. Serve with toast.

## **Quick Yeast Rolls**

*Prep Time: 20 min.  
Cook Time: 10 min.  
Additional Time: 1 hr.  
Total Time: 1 hr. 30 min.  
Servings: 8*

1 C. hot water  
3 T. white sugar  
2 T. shortening  
1 (0.25-oz) package active dry yeast  
2-1/4 C. all-purpose flour  
1 egg, beaten  
1 tsp. salt

Mix hot water, sugar, and shortening in a large bowl. Let cool until lukewarm.

Stir in yeast until dissolved, then mix in flour, egg, and salt.

Cover and let dough rise until doubled in size, about 30 min.

Grease 8 muffin cups. Divide dough equally into the prepared muffin cups.

Let rise again until doubled in size, about 30 min.

Preheat the oven to 425 °F. Bake in the preheated oven until golden brown on top and a knife inserted in the center comes out clean, about 10 min.

## **Spaghetti Cacio e Pepe**

*Prep Time: 5 min.  
Cook Time: 15 min.  
Total Time: 20 min.  
Servings: 4*

1 lb. spaghetti  
6 T. olive oil  
2 cloves garlic, minced  
2 tsp. ground black pepper  
1-3/4 C. grated Pecorino Romano cheese

Bring a large pot of lightly salted water to a boil. Cook spaghetti in boiling water, stirring occasionally, until tender yet firm to the bite, about 12 min. Reserve 1 C. cooking water, then drain spaghetti.

Heat olive oil in a large skillet over medium heat. Cook and stir garlic and pepper in hot oil until fragrant, 1 to 2 min. Add cooked spaghetti and Pecorino Romano cheese. Ladle in 1/2 C. reserved cooking water; stir until cheese is melted, about 1 min. Stir in more cooking water as needed, 1 T. at a time, until sauce coats spaghetti, about 1 min. more.

## Gruyère Potato Gratin

*Prep Time: 25 min.*  
*Cook Time: 1 hr. 30 min.*  
*Total Time: 1 hr. 55 min.*  
*Servings: 8*

2 T. softened butter  
2-1/2 lbs. potatoes, peeled and thinly sliced  
2 lg. onions, chopped  
salt and pepper to taste  
1 C. shredded Gruyère cheese  
3/4 C. white wine  
1/3 C. water  
3/4 C. heavy cream

Preheat the oven to 350°F. Grease a 9x13-inch baking dish with softened butter.

Toss potato slices and chopped onions with salt and pepper; spread 1/3 of the potato mixture into the prepared baking dish. Sprinkle half of the Gruyère cheese over potatoes, then add another layer of potatoes. Sprinkle on remaining Gruyère cheese, then layer remaining potatoes on top. Mix water and wine together; pour over potatoes in the dish. Cover the dish with aluminum foil.

Bake in the preheated oven until potatoes are tender, about 1 hour 15 min. Remove foil and pour cream evenly over potatoes. Bake, uncovered, for an additional 15 min. to thicken cream and brown the top.

## Marinated Flank Steak

*Prep Time: 10 min.*  
*Cook Time: 10 min.*  
*Additional Time: 2 hr. 5 min.*  
*Total Time: 2 hr. 25 min.*  
*Servings: 6*

### **Marinade:**

1/2 C. vegetable oil  
1/3 C. soy sauce  
1/4 C. red wine vinegar  
2 T. fresh lemon juice  
1-1/2 T. Worcestershire sauce  
1 T. Dijon mustard  
2 cloves garlic, minced  
1/2 tsp. ground black pepper

### **Steak:**

1 (1-1/2 lb.) flank steak

Whisk together oil, soy sauce, vinegar, lemon juice, Worcestershire sauce, Dijon mustard, garlic, and pepper for marinade until thoroughly combined. Place steak in a 9x13-inch glass baking dish.

Pour marinade over flank steak in the baking dish; turn several times to coat thoroughly with marinade. Cover, and refrigerate for 2 to 6 hr., or up to 12 hr. if you have time.

When ready to cook, preheat an outdoor grill for medium-high heat and lightly oil the grate.

Remove steak from the marinade and shake off excess. Discard the remaining marinade.

Cook steak on the preheated grill for about 5 min. per side, or to desired doneness.

Remove from the grill and let rest for 5 min. before slicing and serving.

## Juicy Grilled Chicken Breasts

*Prep Time: 15 min.*  
*Cook Time: 15 min.*  
*Additional Time: 30 min.*  
*Total Time: 1 hr.*  
*Servings: 4*

4 skinless, boneless chicken breast halves  
1/4 C. lemon juice, plus wedges for serving  
1/4 C. olive oil

2 tsp. dried oregano or parsley  
1 tsp. seasoning salt  
1/2 tsp. ground black pepper  
1/2 tsp. onion powder

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Working with one chicken breast at a time, place chicken breast between two sheets of plastic wrap or parchment paper on a cutting board. Using a meat mallet or a rolling pin, gently pound each breast to 1/2-inch thickness.

Add lemon juice, olive oil, dried oregano or parsley, seasoning salt, black pepper, and onion powder to a large zip-top bag; add chicken and press out as much air as possible before sealing bag. Gently massage chicken to distribute marinade. Marinate chicken in the refrigerator for at least 30 min. or up to 12 hrs.

Preheat grill to medium-high and lightly oil the grate.

Place chicken breasts, smooth-side down on preheated grill; cook, covered, until no longer pink and juices run clear, about 5 min. per side. An instant-read thermometer inserted into the center should read at least 165°F.

Transfer chicken to a cutting board and tent with aluminum foil. Let rest 5 min.

Serve with lemon wedges.

## Texas Delight

*Prep Time: 45 min.*

*Cook Time: 15 min.*

*Total Time: 1 hr.*

*Servings: 12*

1 C. all-purpose flour  
1/2 C. finely chopped pecans  
1/2 C. butter, melted  
1 (8 oz) package cream cheese, room temperature  
1 C. confectioners' sugar  
1 C. frozen whipped topping, thawed  
2 (3.5 oz) packages instant coconut cream pudding mix  
2 C. milk  
3 C. frozen whipped topping, thawed  
1/2 C. chopped pecans

Preheat the oven to 350°F. In a medium bowl, stir together the flour, 1/2 C. pecans and melted butter or margarine. Press into the bottom of a 9x13 inch baking dish. Bake for 15 min. in the preheated oven, then chill until cold.

In a medium bowl, mix together the cream cheese and confectioners' sugar until smooth. Stir in the whipped topping. Drop spoonfuls onto the chilled crust, and spread evenly. Return to the refrigerator while you prepare the next layer.

In a medium bowl, mix together the pudding mixes and milk. Yes, this is half as much milk as the package states. Spread over the cream cheese layer. Chill until set.

Spread remaining whipped topping over the top, and garnish with chopped pecans.

## Lemon Tart

*Prep Time: 30 min.*

*Cook Time: 30 min.*

*Total Time: 1 hr.*

*Servings: 16*

### **Crust:**

1/2 C. butter, softened  
1/4 C. sifted confectioners' sugar  
1 C. sifted all-purpose flour

### **Lemon Filling:**

1 C. white sugar  
2 lg. eggs  
3 T. all-purpose flour  
3 T. fresh lemon juice  
2 tsp. grated lemon zest  
1/4 tsp. salt  
3 T. confectioners' sugar

Preheat the oven to 350°F. Grease a tart pan with a removable bottom or an 8-inch square baking dish.

**Crust:** Mix softened butter and confectioners' sugar together in a bowl until very smooth; stir in flour. Press dough into the prepared baking pan; pierce with a fork in several places to prevent crust from puffing up during baking.

Bake in the preheated oven until light golden brown, 10 to 15 min. Remove from the oven and let cool while you make the filling. Leave the oven on.

**Filling:** Whisk white sugar and eggs together in a bowl. Whisk in flour, lemon juice, lemon zest, and salt until thoroughly combined; pour into cooled crust.

Bake until filling is set, 20 to 25 min. Let cool completely, then dust with confectioners' sugar. Serve immediately or refrigerate and serve chilled.

### **Quote of the Week:**

*"Poems are made by fools like me, but only God can make a tree."*

**~ Alfred Joyce Kilmer (1886-1918)**