

Easter *Signature* Recipes



Westminster
Communities
of Florida

Easter Signature Recipe

Ingredients

4 5-oz. fillets	Salmon, deboned and skin removed
½ cup	Panko bread crumbs
2 tsp.	Fresh thyme, chopped
1 tbs.	Olive oil
3 tbs.	Dijon mustard
½ tsp.	Kosher salt
2 tsp.	Honey

Honey Mustard Baked Salmon

Serves 4

Directions

1. Stir together the mustard, ¼ teaspoon of salt and honey in a bowl.
2. In a separate small bowl, stir together bread crumbs, thyme, olive oil, and ¼ teaspoon of salt.
3. Arrange salmon fillets skin side down on a parchment-lined baking pan sprayed with cooking spray.
4. Spread mustard mixture evenly over tops of fillets.
5. Sprinkle tops evenly with panko mixture, pressing to adhere.
6. Bake at 425° until panko crust is golden brown and salmon is cooked to 145°, about 10-12 minutes.

Easter *Signature* Recipe

Ingredients

3 lb.	Yukon gold potatoes, unpeeled, sliced in ¼ inch slices
3 cups	Milk
¼ cup	Flour, all-purpose
2 tsp.	Garlic, minced
2 tsp.	Fresh thyme, chopped
1¾ cups	Swiss cheese, grated
1½ tsp.	Kosher salt

Scalloped Potatoes Au Gratin

Directions

1. Preheat the oven to 350°. Spray a 2 quart baking dish with pan spray.
2. Put the potatoes into a large pot and cover with water. Bring to a boil over medium heat. Reduce heat and simmer until the potatoes are just tender, about 6 minutes. Drain and set aside until cool enough to touch.
3. Put the milk and flour into a large saucepan and whisk until the flour is dissolved. Add the garlic and thyme and heat over a medium-high heat, stirring constantly, until the mixture comes to a boil and is thickened, about 8 minutes.
4. Remove from the heat and stir in the salt. Add 1 cup of the cheese and stir until melted.
5. Arrange half of the potatoes in the baking dish. Pour over half of the cheese sauce. Add the remaining potatoes and top with rest of the sauce.
6. Sprinkle with the remaining cheese and bake for 25 minutes, until bubbling.
7. Put under the broiler and broil on high until the top is golden brown, about 2 minutes.

Easter Signature Recipe

Ingredients

2 lb.	Asparagus
8 slices	Bacon
3 cups	Button mushrooms, sliced
¼ cup	Shallots, chopped
⅛ tsp.	Crushed red pepper
¼ tsp.	Black pepper, ground
¼ tsp.	Kosher salt

Asparagus with Bacon and Mushrooms

Directions

1. Snap off and discard tough ends of asparagus. Cut asparagus into 1½- inch pieces. Fill a bowl with ice and water.
2. Cook asparagus in boiling water to cover in a sauce pan over medium-high heat 4 minutes or until crisp-tender; drain. Plunge into ice water to stop the cooking process; drain and set aside.
3. Cook bacon in a large skillet over medium-low heat until crisp; remove bacon, and drain on paper towels, reserving 1½ tbs. drippings in skillet. Discard remaining drippings. Crumble bacon.
4. Sauté mushrooms and shallots in hot drippings over medium-high heat 5 minutes or until shallots are tender. Add asparagus and crushed red pepper; sauté 1 to 2 minutes or until thoroughly heated. Stir in crumbled bacon, black pepper and salt.

Easter Signature Recipe

Ingredients

1	Pie crust, 9 in.
1 cup	Light brown sugar, packed
1 cup	Sour cream
½ cup	Dark corn syrup
½ cup	Dark molasses
2	Eggs, lightly beaten
¼ cup	Whole milk
2 tbs.	Flour, all purpose
¼ tsp.	Baking soda
1½ cups	Coconut, shredded, sweetened
1 cup	Heavy whipping cream
2 tbs.	Granulated sugar

Coconut Molasses Pie

Directions

1. Preheat oven to 350°.
2. In a large bowl, combine the brown sugar, sour cream, corn syrup, molasses, eggs, milk, flour and baking soda.
3. Stir in the coconut.
4. Pour the mixture into the pie crust, cover the edges loosely with foil.
5. Bake until the center is set, about 45-55 minutes.
6. Remove from oven. Remove foil and cool on a wire rack.
7. Beat heavy cream and sugar on high speed with an electric mixer until soft peaks form. Refrigerate until ready to use.
8. Serve the pie with a dollop of whipped cream on top.