

Easter Recipes

<http://butcherblockco.com/blog/easter-recipes/>

Recipes courtesy of Chef J Whiting

Deviled Egg Chicks

- 12 eggs
- 1 tsp baking soda
- large bowl of ice water
- 1/3 cup sour cream
- 2 TBS mayonnaise
- 1 tsp Sriracha hot sauce (optional; can be replaced with Dijon if you don't like it hot)
- 1 dill pickle, finely chopped (save a few pieces for the eyes, or use black olives)
- Salt & pepper to taste
- A few little pieces of carrot for beaks

Place eggs and baking soda in a large pot of cold water, covering eggs by about one inch.

Bring the pot to a boil. As soon as it boils, cover the pot and remove it from the heat.

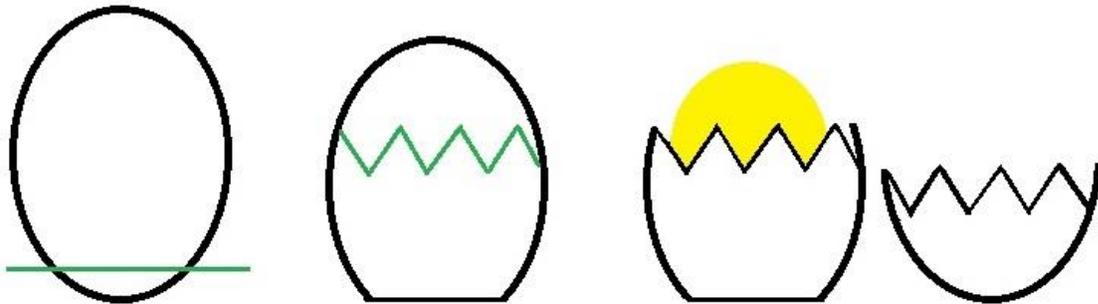
Let the eggs sit in the hot water, covered, for 8 minutes.

Remove the eggs and place them in the ice water. Refrigerate for at least 45 minutes.

Gently crack the egg all the way around and begin peeling the shell away carefully.

Using a small paring knife, cut straight across the very bottom of the egg so that it sits flat, then cut a zig-zag pattern through the whites of the eggs about two thirds of the way up.

Pull off the top and gently squeeze the yolk out. Repeat with all eggs.



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Mix remaining ingredients, including the white part that you cut off the bottom, in a small bowl.

Blend it all together with a fork and season to taste. If you want a smoother texture you can push the yolks through a mesh strainer first.

Spoon the mixture (or pipe with a pastry bag) into the egg bases and place the caps back on top.

Use the little pieces of pickle that you saved (or black olive) to make the eyes. Cut tiny triangles out of the carrot and place those in as the beak.

The result should look like a baby chick popping out of your shell.

Carrot Ginger Smoothie

- 12 oz. almond milk
- 2 medium carrots, cleaned and chopped
- 1 TBS fresh ginger, chopped
- 3/4 cup frozen strawberries
- 2 TBS honey
- 1 cup ice

If you have a heavy duty blender, like a Vitamix, just throw everything in and blend away!

If you don't, you can use 4 oz. carrot juice or just chop the carrots up very small.

Blend to your desired consistency.

Makes about two 16 oz. smoothies.