



Easter is my favorite holiday! It's better



than Christmas. It's better than Thanksgiving. It's even better than my birthday. Such a special holiday requires a special meal. Dinner during the day is a very Southern thing. Even though "dinner" is eaten at lunchtime, it's a bigger deal than "supper." Supper implies a less formal meal. For example, if I say I'm having a little "supper party," you'll figure that it's nothing grand, not too much effort will be expended. If friends are invited over for a "dinner party," they'll expect something more upscale than a casserole. And yes, we eat on dinner plates, not supper plates. Holidays are big deals. They're *always* dinners.

The recipes and photos in this issue are from an actual Easter Dinner at our house. After church, friends and family are invited over for Bloody Marys and mimosas while everyone gathers from different worship services all over town. A baked ham and deviled eggs are a must. A layered salad, a couple of casseroles and a couple of desserts make the meal complete. I hope you have a very blessed and Happy Easter.

Bloody Marys

1 (46-ounce) bottle vegetable juice

1 tablespoon Worcestershire sauce

1 tablespoon fresh lemon juice

1 cup vodka

½ teaspoon celery seed

½ teaspoon freshly ground black pepper

½ teaspoon sea salt

Hot sauce

Celery sticks, to garnish

Combine vegetable juice, Worcestershire sauce, lemon juice, vodka, celery seed, pepper and salt in a large pitcher. Season, to taste, with hot sauce. Stir well. Serve over ice with celery sticks. Serves 8.

Marmalade and Mustard Marinated Ham





Figure 1: Vegetable Casserole baked at room temperature and sliced into 12 equal portions for the Easter Dinner.



Figure 2: A portion of the vegetable casserole, showing the breadcrumb and cheese topping, served on a white plate.



Figure 3: A portion of the layered salad, showing the lettuce, eggs, peas, and cheese, served in a clear glass bowl.

