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Recipe: Easter Egg Lemon Curd Cookies

Recipe: Cannoli Stuffed Strawberries

Recipe: Jalapeño Glazed Ham







3 cups flour 1 tsp salt

1 cup unsalted butter, softened

¾ cup sugar

1 tbsp vanilla extract

2 eggs

3 cups powdered sugar

1 cup water

½ cup Bonne Maman® Lemon Curd

In a medium bowl, mix flour and salt. Set aside. In a large mixing bowl, on medium speed, mix together the softened butter and sugar until creamy. On slow, add in the vanilla extract and eggs until combined. Gradually add in the flour/salt mixture by doing a third of the mixture at a time. Mix on slow until the dough just forms a ball. Place dough in an airtight bag and refrigerate for 1-2 hours. Preheat the oven to 400°F. Line 2 baking sheets with parchment paper. Place the chilled dough onto a smooth and floured work surface. Using a rolling pin, roll out the dough to an even 1/8" slab. With an egg shaped cookie cutter, cut out 32 egg shaped cookies. Place half the cut outs onto one of the lined baking sheets. Using a small round cookie cutter, cut a center circle out of the remaining 16 cookies. Place these cutout cookies on the other lined baking sheet. Bake the sheet of cookies without the center for 8 minutes and 10 minutes for the solid cookies. Remove them from the oven before the edges to brown. Transfer the cookies to cooling racks, keeping the solid and the cutout cookies separate. Let cool for about an hour. Whisk together the powdered sugar with water in a large measuring cup with pour spout. The mixture should be thin enough to pour. Place parchment paper below the cooling rack that has the cookies with the center cut out. Pour the mixture evenly over the cookies and let dry completely. Spoon about a half tablespoon of Bonne Maman Lemon Curd onto the solid egg-shaped cookies. Top the cookie with the glazed cutout cookie and serve.

www.bonnemaman.us



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Swerve

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Cannoli Stuffed Strawberries

1 lb strawberries (the larger, the better)

8 ounces ricotta cheese

1/4 cup confectioner's Swerve Sweetener

1 tsp vanilla extract

 $\frac{1}{2}$ ounce dark chocolate, shaved

2 tbsp finely chopped pistachios or almonds

Cut the tops off the strawberries and use a sharp knife to hollow them out as much as possible. If you want them to stand upright, cut off the very tip of each as well.In a large bowl, beat the ricotta cheese, confectioner's Swerve and vanilla together until smooth and well combined. Pipe or spoon into each hollowed strawberry. Sprinkle with shaved chocolate or chopped nuts. Or both!





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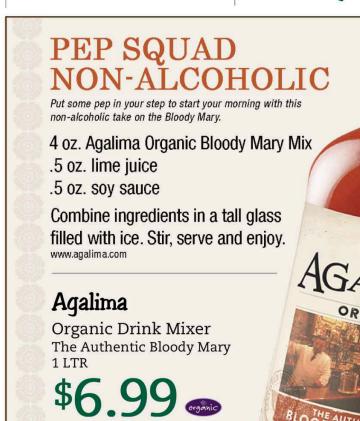
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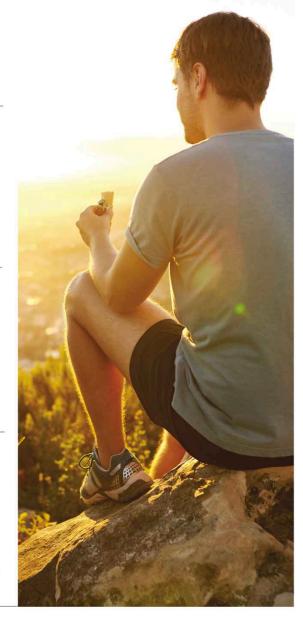


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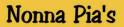


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Jalapeño Glazed Ham

2 - 3 fresh jalapeño peppers, seeded and coarsely chopped ¼ cup gold tequila 1 jar Reese Ham Glaze 2 tsp. salt 1 - 8 Ib. fully cooked ham

Place jalapeño, tequila, ham glaze, and salt in a food processor. Process until the peppers are finely minced, about one minute. Pour the glaze into a small saucepan and heat to a simmer. Heat the ham by following the directions on the package. In the last half hour of cooking, brush the prepared glaze over the entire ham and return to the oven. Serve the remaining warm glaze on the side. reesespecialtyfoods.com





like mayo, but a litte bit extra



PERinaise Fish Stick Tacos

Ingredients

1/4 cup PERinaise 4 tsp PERi-PERi sauce

8 fish sticks

4 mini tortillas

1 carrot (grated)

1/4 cup white cabbage (sliced)

1 red apple (grated)

Fresh cilantro (chopped)

1. Cook fish sticks as directed on package. Get chipping - carrots, cabbage, apple and cilantro!

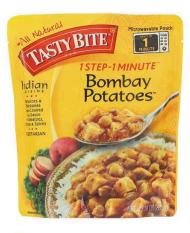
2. Throw chopped ingredients into a bowl and pour PERi-PERi sauce. Mix to coat.

3. Squeeze PERinaise on each tortilla then top with with PERi-slaw. Add cooked fish sticks and top with more PERinaise and a sprinkle

of cilantro. Taco 'bout tasty!

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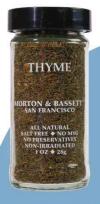




Red Fork

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Perfect One Pan Salmon

- 1 large piece of salmon
- 1 tsp salt
- 1 tsp pepper
- 1 Tbsp 4th & Heart Original Recipe Ghee
- 1 cup of cherry tomatoes
- 1 bunch of asparagus
- 1 lemon

Add salmon to a 9x13 baking dish and spread a thin layer of ghee atop the salmon with a butter knife or rubber spatula. Season the salmon with salt and pepper. Sprinkle the cherry tomatoes and asparagus around the salmon. Cut the lemon in half and squeeze juice over the whole dish. Cook in the oven at 375° for 10 to 12 minutes until it's cooked to your liking.

fourthandheart.com

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