

RECIPE  **LION**

Celebrate

MOM



26 Terrific
Mother's Day Recipes

Celebrate Mom: 26 Terrific Mother's Day Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

If it weren't for Mothers, none of us would be here today. What better reason to celebrate Mom? For many people, no celebration is complete without food, and Mother's Day should be no exception. Wondering what to cook for your wonderful Mom? Let us help you figure out with this terrific collection of Mother's Day recipes! Whether your Mother's Day meal is breakfast, dinner, or somewhere in between, we've got you covered.

This collection of 26 terrific Mother's Day recipes includes breakfast and brunch recipes, Mother's Day dinner recipe ideas, dessert recipes, and more. Ranging from the simple to the sublime, there's a recipe here for every skill level – from the littlest kiddie cook on up to Dad making something wonderful. Get the family cooking up something terrific for Mom, Grandma, or a favorite aunt or friend this Mother's Day, and celebrate the Moms in your life.

For more delicious Easter recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a very happy Mother's Day!

Sincerely,

The Editors of RecipeLion

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Mother's Day French Toast Recipes

McCormick Stuffed French Toast



French toast stuffed with sweet cinnamon-spiced cream cheese and apricot preserves is the perfect brunch dish to greet your family on a weekend morning.

Serves: 8

Preparation Time: 20 min

Cooking Time: 20 min

Ingredients

- 1 tub (8 ounces) whipped cream cheese
- 1 tablespoon brown sugar
- 3 teaspoons McCormick® Cinnamon, Ground, divided
- 1 1/2 teaspoons McCormick® Pure Vanilla Extract, divided
- 16 slices Italian bread (1/2-inch thick)
- 1/2 cup apricot preserves or jam
- 5 eggs
- 1 cup milk
- 2 tablespoons butter, divided

Instructions

1. Mix cream cheese, brown sugar, 2 teaspoons of the cinnamon and 1 teaspoon of the vanilla in small bowl until well blended.
2. Spread 2 tablespoons of cream cheese mixture on each of 8 slices of bread.
3. Spread 1 tablespoon of preserves on each of the remaining 8 slices of bread.
4. Press one each of the bread slices together to form 8 sandwiches.
5. Beat eggs with wire whisk in 13x9-inch baking dish. Stir in milk, remaining 1 teaspoon cinnamon and remaining 1/2 teaspoon vanilla until well blended.
6. Dip sandwiches in egg mixture, soaking for 2 minutes on each side.
7. Melt 1 tablespoon of the butter in large nonstick skillet or griddle on medium-low heat.
8. Place 4 of the sandwiches in skillet. Cook 4 to 5 minutes per side or until golden brown. Repeat with remaining sandwiches, melting remaining tablespoon butter in skillet. Serve French toast with maple syrup, if desired.

King's Hawaiian Strawberry French Toast



Don't you just love French toast? Make this amazing recipe using King's Hawaiian bread, and you'll love it even more! Fresh strawberries, a little powdered sugar, and you have the perfect dish to serve for Mom this Mother's Day! Of course, this strawberry French toast recipe is great for any holiday brunch, or any non-holiday brunch too!

Serves: 4

Ingredients

- 4 (1 1/2-inch) thick slices King's Hawaiian Bread
- 2 cups sliced strawberries
- 4 large eggs
- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1/8 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/4 cup sugar, optional
- 1 tablespoon orange zest, optional
- butter or vegetable oil for frying
- powdered sugar, for garnish
- maple syrup, for garnish

Instructions

1. Cut each slice into approximately 3-inch wide pieces.
2. Using serrated knife, cut a pocket in edge of each slice and fill with strawberries.
3. Combine eggs, milk, vanilla, nutmeg, cinnamon, and if desired, sugar and orange zest.

4. Heat griddle over medium heat. Grease with butter or oil.
5. Quickly dip (do not soak) slices in egg mixture.
6. Cook until golden brown on both sides.
7. Keep egg mixture well blended.
8. Sprinkle with powdered sugar and top with additional strawberry slices.
9. Serve immediately with warm syrup.

Market Day Stuffed French Toast



Making French toast with a new twist couldn't be easier. Kids can help make this wonderful stuffed version (with a little help) and serve it up to Mom for Mother's Day. A yummy breakfast, a family project – it's all in celebration of Mom!

Serves: 6

Preparation Time: 10 min

Cooking Time: 20 min

Ingredients

- 24 Market Day French Toast Sticks #5131
- 2 partially thawed Market Day Fruit Singles #5111
- 2 tablespoons orange juice
- 1 (8-ounce) container strawberry soft cream cheese

Instructions

1. Heat oven to 400 degrees F.
2. Spread 12 French toast sticks with cream cheese. Top with remaining French toast sticks.
3. Place into a 12x8-inch baking dish.
4. Adult help: Place into oven bake 15 to 20 minutes or until hot.

5. While casserole is baking. Place fruit singles and orange juice in blender container. Process on puree until smooth.
6. Adult help: Using pot holders remove casserole from oven. Serve with fruit sauce. Makes 6 servings.

Notes

Variation: Substitute 1 (8-ounce) container plain cream cheese combined with $\frac{1}{4}$ cup mini chocolate chips for strawberry cream cheese.

Variation: For breakfast on the go: Place 2 stuffed French Toast sticks on a microwave-safe plate. Microwave on High 45-60 seconds or until hot.

Mother's Day Frittata Recipes

Grand Traverse Morel and Asparagus Frittata

What a lovely way to feature some of our favorite foods! Asparagus is such a natural for a frittata, and the addition of the morel mushrooms makes this recipe perfect for lunch, brunch, or dinner - any time you want a hearty, tasty dish. Have a nice glass of Black Star Farms 2007 Arcturos Barrel-Aged Chardonnay with it and you'll be all set.

Serves: 6

Cooking Time: 10 min

Ingredients

- 1 cup fresh morel mushrooms, washed
- 1 teaspoon chopped fresh garlic
- 1 teaspoon chopped fresh shallots
- 1 tablespoon whole unsalted butter
- 10 asparagus spears, cut 1-inch long
- 8 whole large eggs
- 1/2 cup heavy cream
- salt and pepper, to taste
- 1 cup shredded cheese – provolone or mozzarella

Instructions

1. Preheat oven to 350 degrees F.
2. In a medium size bowl, whisk eggs, cream, salt and pepper – reserve.
3. In a large nonstick sauté pan (or two medium nonstick pans), sauté shallots and garlic in butter until softened, add morel mushrooms and cook until wilted.
4. Add egg mixture and bake at 350 degrees F for approximately 7 minutes until egg sets.
5. Remove and top with cheese. Bake for an additional 3 minutes until cheese is melted or golden brown.
6. Slide out of nonstick pan, cut into pieces, and enjoy.

Caramelized Onion and Spinach Frittata with Cabot Reduced Fat Cheddar



With spinach and eggs, this frittata is an excellent source of iron - a key mineral that helps keep the mind sharp and energy levels high. Many of us don't get enough iron in our diets, so choose this recipe for a simple dinner solution or special breakfast all in one!

Serves: 2

Cooking Time: 20 min

Ingredients

- 1 teaspoon butter
- 1 large sweet onion (such as Vidalia or Walla Walla), thinly sliced and separated into rings
- $\frac{1}{2}$ teaspoon chopped fresh or $\frac{1}{8}$ teaspoon dried thyme leaves
- 3 large eggs
- 3 large egg whites
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon hot sauce (such as Tabasco)
- $\frac{1}{4}$ cup frozen chopped spinach, thawed and squeezed dry
- 3 ounces Cabot 50% Reduced Fat Cheddar, grated and divided (about $\frac{3}{4}$ cup)
- cooking spray

Instructions

1. Melt butter in a large nonstick skillet over medium heat. Add onion; cover and cook 3 minutes. Uncover, season with thyme and sauté an additional 10 minutes or until golden brown. Remove from pan and let cool.
2. Preheat broiler.

3. Whisk together eggs, egg whites, salt, pepper and hot sauce in a large bowl. Stir in caramelized onions, spinach and half of cheese.
4. Coat a small nonstick skillet or omelet pan with cooking spray; place over medium-high heat.
5. Pour in egg mixture. Reduce heat to medium-low; cook 3 minutes or until bottom is lightly browned, lifting edges and tilting skillet as eggs cook to allow uncooked portion to flow underneath cooked portion.
6. Wrap handle of pan with foil. Broil frittata 2 minutes or until top is almost set.
7. Sprinkle with remaining cheese and broil 2 additional minutes or until cheese is melted.

Market Day Farm Fresh Frittata



Easy and so good tasting, this frittata recipe is perfect for a Mother's Day or Easter brunch, for a lazy Sunday at home, or even a delicious dinner. With minimal prep time and only 20 minutes to cook, you'll have a meal on the table lickety split!

Serves: 8

Preparation Time: 10 min

Cooking Time: 20 min

Ingredients

- 3 ounces asparagus spears
- 12 Market Day Fully Cooked Bacon Slices #4068
- 1 Market Day Deluxe Ham Steak #1537
- 6 eggs
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ cup Parmesan cheese, shredded
- 1 plum tomato, seeded and diced
- sesame seeds (optional)
- 1 teaspoon olive oil
- $\frac{1}{4}$ cup chopped onion
- 1 cup potatoes, diced into $\frac{1}{4}$ -inch cubes

Instructions

1. In 10-inch skillet heat oil over medium-high heat until hot.
2. Add onion and potatoes; stir and cook about 5 minutes.

3. Cut asparagus spears into thirds. Add asparagus and ham to skillet.
4. Meanwhile, in a medium sized bowl beat eggs and pepper; stir in Parmesan and cheddar cheeses.
5. Reduce skillet heat to medium-low; pour eggs over potato mixture.
6. Cover; cook 14-16 minutes or until egg mixture is set in center. Remove from heat.
7. Sprinkle diced tomato over frittata.
8. Cut into wedges and serve with Fully Cooked Bacon Slices, which have been heated according to package directions. Sprinkle bacon with sesame seeds if desired.

More Breakfast and Brunch Recipes for Mother's Day

Apple Cinnamon Breakfast Quesadillas



What could be better for breakfast than apples and cinnamon? This fantastic apple cinnamon breakfast quesadilla! It's quick and easy, and super delicious. Make it for Mom, make it for yourself. Anyone who eats it will simply love it.

Serves: 4

Cooking Time: 10 min

Ingredients

- nonstick cooking spray
- 4 (10-inch) flour whole-grain tortillas
- 1 cup chunky applesauce
- 4 ounces Cabot 50% Reduced Fat Cheddar, grated (about 1 cup)
- 2 tablespoons light brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon melted Cabot Salted Butter
- 1/2 cup Cabot Light Sour Cream

Instructions

1. Preheat oven to 400°F. Coat baking sheet with cooking spray.
2. Spread applesauce over two tortillas. Top with cheese and remaining tortillas.

3. In small bowl, mix together brown sugar and cinnamon. Brush tops of quesadillas with butter and sprinkle with half of sugar-cinnamon mixture.
4. Bake for 6 to 10 minutes or until golden brown. Set aside to cool.
5. Meanwhile, stir sour cream into remaining sugar-cinnamon mixture.
6. Cut each quesadilla into quarters. Serve topped with dollops of sour cream mixture.

The Kewlest Blueberry Muffins



Loaded with antioxidants, these kewl blueberry muffins are healthy and delicious! Great for breakfast or an afternoon snack, they're moist, taste awesome, and so easy to make. Moms love 'em!

Yields: 12

Cooking Time: 25 min

Ingredients

- 2 cups oat flour
- $\frac{2}{3}$ cup brown sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 cup nonfat milk
- 2 tablespoons canola oil
- 2 egg whites
- 1 tablespoon agave nectar
- 1 $\frac{1}{2}$ cups blueberries
- paper muffin liners OR nonstick cooking spray

Instructions

1. Preheat oven to 400°F.
2. Prepare your muffin tin by either inserting paper muffin liners in each muffin cup or spraying the cups with nonstick cooking spray. Set aside.
3. In a large bowl, mix together all dry ingredients – oat flour, brown sugar, baking powder, baking soda, and salt.

4. In a separate bowl, mix together all wet ingredients – milk, oil, egg whites, and agave nectar.
5. Add all wet ingredients to dry ingredients, and mix thoroughly until there are no lumps in the batter. Then, add the blueberries. Stir until they are evenly combined.
6. Pour the batter into the cups of your muffin tin and bake for approximately 20-25 minutes!
Serve and enjoy! Really kewl!

Cheesy Bacon & Egg Brunch Casserole



This one-dish brunch casserole is ideal for a crowd. Add a fruit salad and you can sit back and enjoy your company.

Serves: 12

Preparation Time: 25 min

Cooking Time: 50 min

Ingredients

- 8 slices bacon
- 1 medium onion, chopped (1 cup)
- 1 loaf (8 ounces) Italian bread, cut into 1-inch cubes (5 cups)
- 2 cups (8 ounces) shredded Cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup cottage cheese
- 5 eggs
- 1 1/2 cups milk
- 1/2 teaspoon McCormick® Mustard, Ground
- 1/2 teaspoon McCormick® Nutmeg, Ground
- 1/4 teaspoon McCormick® Black Pepper, Ground

Instructions

1. Preheat oven to 350°F.

2. Cook bacon in large skillet until crisp. Reserve 2 tablespoons of the drippings. Drain bacon on paper towels; crumble and set aside. Add onion to drippings in skillet; cook and stir 3 minutes or until softened.
3. Spread 1/2 of the bread cubes in 13x9-inch baking dish. Layer with 1/2 each of the onion, bacon, Cheddar cheese and mozzarella cheese. Spread evenly with cottage cheese. Top with remaining bread cubes, onion, bacon, Cheddar cheese and mozzarella cheese.
4. Beat eggs in medium bowl until foamy. Add milk, mustard, nutmeg and pepper; beat until blended. Pour evenly over top. Press bread cubes lightly into egg mixture until completely covered. Let stand 10 minutes.
5. Bake 40 to 50 minutes or until center is set and top is golden brown.

Notes

Make Ahead: Casserole can be assembled 1 day ahead. Prepare as directed, increasing milk to 2 cups. Cover and store in refrigerator. Remove cover and bake as directed.

Kewl Waffle Boats



Waffles for breakfast, really good. Waffle boats for breakfast? Really kewl! Make these fun waffle boats any time, and serve them up often. Kids love 'em, Moms love 'em, so they're a natural for Mother's Day. Maybe even breakfast in bed for Mom!

Serves: 8

Ingredients

- 1 cup whole-wheat flour
- 2 teaspoons baking powder
- 2 tablespoons brown sugar
- 1 dash salt
- 2 egg whites
- $\frac{3}{4}$ cup nonfat milk
- $\frac{1}{4}$ cup unsweetened applesauce
- 1 teaspoon vanilla extract
- $\frac{2}{3}$ cup fresh blueberries
- $\frac{1}{2}$ cup fresh strawberries, chopped into large pieces
- $\frac{1}{2}$ banana, sliced
- sugar-free syrup

Instructions

1. In a large bowl, mix all dry ingredients—whole-wheat flour, baking powder, brown sugar, and salt.
2. In a separate bowl, mix all wet ingredients—egg whites, nonfat milk, unsweetened applesauce, and vanilla extract.
3. Add all the wet ingredients into the dry ingredients, & mix thoroughly until there are no lumps in the batter.

4. Pour the appropriate amount of batter designated by the manufacturer of your waffle iron into the iron, close the lid, and bake!
5. When waffles are done baking, carefully remove and top with sliced berries, bananas, and sugar free syrup.
6. Serve and enjoy! Really kewl!

Great Bear Florentine Muffins

From early May through October, Great Bear Nature Tours offers grizzly bear viewing excursions from Port Hardy to a beautiful river valley on the central coast of British Columbia. All year round, you can order the fantastic Florentine muffins at the lodge there. Moist and delicious, a perfect light lunch or accompaniment to dinner, you'll love them!

Serves: 6

Cooking Time: 25 min

Ingredients

- 3 cups flour
- 1 1/4 teaspoons salt
- 1 tablespoon baking powder
- 3 eggs
- 2/3 cup olive oil
- 1 cup milk
- 315 grams chopped spinach (frozen or fresh)
- 1/2 cup pesto
- 1 cup mozzarella, grated

Instructions

1. Preheat oven to 375°F.
2. Grease a muffin tin (1 for large muffins, 2 for small).
3. Stir together flour, salt and baking powder.
4. In a separate bowl, lightly beat the eggs. Then whisk in the oil and milk.
5. Stir the spinach into the egg mixture until fully coated.
6. Gently stir the egg mixture into the flour mixture.
7. Fold in the pesto and mozzarella.
8. Divide batter amongst muffin cups.
9. Bake 20-25 minutes until golden, dry and springy to touch (like gazelles).

Drink Recipes for Mother's Day Brunch

The Rembrandt Cocktail



The Rembrandt Cocktail is light and refreshing making it perfect to enjoy this spring at a Mother's Day Brunch. Made with Bols Genever, known as the original white spirit with a recipe dating back to the 1820s, this classic cocktail is sure to please.

Serves: 1

Ingredients

- 1 ounce Bols Genever
- $\frac{1}{4}$ ounce Galliano L'Autentico
- 1 ounce fresh lemon juice
- $\frac{3}{4}$ ounce simple syrup
- 1 dash lime juice
- 1 dash fresh orange juice
- $\frac{1}{2}$ an egg white
- few drops wild hibiscus syrup

Instructions

1. Shake with ice; strain into a chilled old fashioned glass.
2. Garnish with lemon peel, maraschino cherry, and a wild hibiscus flower.

Thyme for Romance



This cocktail is made in a classic style and with Bols Genever, a re-released herbal gin predecessor from a centuries-old recipe. Give it a try! This fun and fresh cocktail, is perfect to enjoy at your Mother's Day brunch or during wedding season.

Serves: 1

Ingredients

- 1 (1/2-inch) piece fresh ginger
- 1 1/2 ounces Bols Genever
- 1 ounce thyme-infused simple syrup (recipe below)
- 3/4 ounce lime juice
- 1 dash Angostura bitters
- 1 sprig fresh thyme

Instructions

1. Muddle ginger in the bottom of a mixing glass.
2. Add Bols Genever, simple syrup, lime juice, bitters, and ice.
3. Shake and strain into a small cocktail glass.
4. Garnish with a sprig of thyme.

Thyme Simple Syrup

- 3 cups sugar
 - 3 cups water
 - 2 bunches thyme, roughly chopped
1. Bring sugar and water to a boil.
 2. Remove from heat and add fresh thyme and cover.
 3. Let sit overnight.
 4. Strain.

Mother's Day Appetizer Recipes

Grand Traverse Walleye, Crab and Artichoke Pinwheel

For a quick and tasty brunch or dinner menu item, this walleye recipe from the chef at Grand Traverse Resort and spa can't be beat. Full of flavor, moist and delicious, it pairs particularly well with Chateau Grand Traverse 2008 Pinot Grigio.

Serves: 4

Cooking Time: 12 min

Ingredients

- 4 sides of fresh walleye fillets - skinned
- 1 can (12-ounce) artichoke hearts
- 1/2 cup mayonnaise
- 1 lemon, juiced
- 1 cup grated parmesan reggiano cheese
- 1 dash Tabasco
- 1 pinch cracked black pepper
- 1 pinch kosher salt
- Crab Sauce (recipe follows)

Instructions

1. Preheat oven to 350 degrees F.
2. In a food processor, blend artichokes, mayonnaise, lemon, Tabasco, parmesan, salt and pepper until smooth.
3. On a cutting board, lay out walleye fillets skinned side up.
4. Season with salt and pepper and roll, leaving a small cavity in the middle for artichoke puree.
5. Stand upright on greased baking sheet and fill with artichoke puree, top with a little more parmesan and olive oil.
6. Bake for 10-12 minutes at 350 degrees F until fish is flaky.
7. Top with Crab Sauce (recipe below).

Crab Sauce

- ½ pound jumbo lump crab
 - ½ pound whole unsalted butter
 - 1 tablespoon chopped fresh herbs – parsley, chive, tarragon
 - 1 ounce white wine – chardonnay
 - ¼ cup diced tomatoes (optional)
 - ¼ cup cut kalamata olives (optional)
1. In a small sauce pan, bring the white wine to a boil; slowly add cold, cut butter stirring constantly.
 2. When butter is fully melted, remove from heat and add: crab, herbs, tomatoes and olives.
 3. Season with salt and pepper and serve over baked pinwheels. Enjoy.

Melba Snacks Atlantic Salmon Bites



Looking for a quick and easy appetizer to serve for your next football party? The Mother's Day brunch you just realized was only a few weeks away? The candle party you're hosting soon? Make these simple Atlantic salmon bites using the snack toast everyone knows and loves - Melba snacks - and they'll disappear right off the platter!

Yields: 24

Cooking Time: 10 min

Ingredients

- 1 box Melba Snacks Roasted Garlic
- 1 flat salmon fillet with skin, about 2 pounds
- 8 ounces 1/3 less fat cream cheese, room temperature
- 2 tablespoons low fat sour cream
- 2 tablespoons dried chives

Instructions

Spread

Mix cream cheese, sour cream, and chives in medium bowl until smooth

Salmon

1. Preheat broiler.
2. Line broiler pan with foil and spray with cooking spray.
3. Pat fish dry and check for bones; remove any bones with pliers.

4. Cut fillet into about 1 inch odd sizes
5. Sprinkle fish with salt and pepper, then broil 5 inches from heat 5-10 minutes.

Assemble Bites

1. Spread each roasted garlic Melba Snack with cream cheese.
2. Top with cooked salmon; garnish with lemon if desired.

Mother's Day Lunch and Dinner Recipes

Seared Tasman Sea Barramundi with Sautéed Shrimp, Red and Yellow Peppers and Jalapeno-Citrus Vinaigrette



According to Dr. Oz, barramundi is the number one healthy food we should eat in 2010. If you prepare this mild and flavorful white fish like Chef Greenwell, you'll find it an easy way to get those healthy omega-3s - something every mother can appreciate.

Ingredients

- 2 barramundi fillets (about 8 oz each)
- 1/2 pound medium size peeled and deveined shrimp
- olive oil
- 1 red bell pepper, cut in strips
- 1 yellow bell pepper, cut in strips
- 1 lime
- 1 lemon
- 1 orange
- 1 jalapeno
- rice wine vinegar
- 1 1/2 cups light salad oil such as canola
- 2 tablespoons honey
- 1 shallot, peeled

Instructions

Vinaigrette

1. Stem and seed the jalapeno.
2. Zest the lemon, lime and orange then squeeze them and reserve the juice.

3. In a blender add the jalapeno, half of the citrus zest and the honey.
4. Measure the citrus juices and add rice wine vinegar until the total volume is 3/4 cup.
5. Add this to the blender and blend on low until well combined and then drizzle in 1 1/2 cups of salad oil until thickened.
6. Salt and pepper to taste.

Barramundi

1. Heat a cast iron or non-stick skillet on high heat until very hot (on the burner of an outside grill saves a smoky kitchen here).
2. Salt, pepper and lightly oil the barramundi fillets and place in the hot skillet. Sear for one minute and then turn and lower heat until cooked through, about 5-7 minutes.
3. Sauté the shrimp in a small amount of olive oil or butter, adding the pepper strips when the shrimp are almost cooked. Shrimp cooks very quickly and is done as soon as the color goes opaque.
4. Place the cooked barramundi on a plate, top with the shrimp and pepper mixture and drizzle with the vinaigrette. Enough for two servings and some leftover vinaigrette.

King's Hawaiian Ham & Cheese Casserole



Perhaps the perfect meal, this ham and cheese casserole is made extra good because it uses that sweet King's Hawaiian bread that we all know and love. Great for a Mother's Day brunch or lunch, a weeknight dinner, or any time company comes, this casserole recipe is sure to please.

Serves: 8

Cooking Time: 1 hr 15 min

Ingredients

- 1 (16-ounce) loaf King's Hawaiian Bread
- 12 ounces ham, diced
- 8 ounces Cheddar cheese, cubed
- 4 eggs, slightly beaten
- 2 cups milk
- $\frac{1}{2}$ teaspoon dry mustard
- $\frac{1}{2}$ cup butter or margarine, melted

Instructions

1. Cut a 2-inch slice of bread to make into crumbs.
2. Place bread into food processor bowl fit with steel blade attachment (use "pulse" setting until bread is finely crumbed.) Set aside.
3. Lightly coat an 8-inch square baking dish with non-stick spray.
4. Cube remaining bread into 1-inch chunks.
5. Mix bread and ham together. Place in baking dish and top with cheese.

6. In a separate bowl, whisk together eggs, milk and dry mustard.
7. Pour over meat mixture.
8. Coat bread crumbs with melted butter. Sprinkle over casserole as garnish.
9. Cover with foil and refrigerate for at least 4 hours or overnight.
10. Remove foil. Bake in a preheated 325° F oven for 60-75 minutes or until golden brown.

Traci's Apple-Glazed Turkey

This delicious apple-glazed turkey recipe is perfect any time you want a moist, tasty bird. The apple jelly gives a wonderful sweetness you don't usually get, so it's a natural for an Easter or Mother's Day brunch, a party, or any weekend you want an incredible meal.

Serves: 10

Cooking Time: 3 hr 30 min

Ingredients

- 1 (12-pound) turkey
- $\frac{1}{2}$ cup apple jelly
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon ground red pepper
- $\frac{1}{2}$ teaspoon salt

Instructions

1. Heat oven to 325 degrees F.
2. Remove giblets and neck from cavity.
3. Place rack in pan and put turkey on rack.
4. Roast turkey until the skin is browned, about $2\frac{1}{2}$ -3 hours.
5. Tent turkey with aluminum foil. Continue to roast until temperature in thickest part of thigh is 175 degrees F, about $\frac{1}{2}$ hour more.
6. In a small pot, melt apple jelly.
7. Stir in cinnamon and pepper to mix.
8. Brush turkey with apple glaze and broil 4 inches from heating element about 3 minutes, until browned and bubbly.
9. Remove turkey from oven, tent loosely with aluminum foil, and let rest 30 minutes before carving.

Mangia La Lasagna

For Mother's Day, chefs of all ages and culinary skill can create this delicious and easy-to-make dish - Mangia La Lasagna - and spoil their moms with a tasty meal to celebrate her on this day.

Serves: 6

Cooking Time: 45 min

Ingredients

- 1 package of no-boil lasagna noodles
- 2 pounds marinara or meat sauce (Ragu)
- 8 ounces spinach
- 15 ounces ricotta
- 1 pound grated mozzarella cheese
- $\frac{1}{2}$ cup of grated parmesan cheese (Parmigiano)

Instructions

1. Preheat the oven to 400° F.
2. Using the wooden spoon, mix the ricotta with the spinach in the large bowl.
3. Pour a thin layer of marinara_ on the bottom of the oven-safe dish, just enough so that you cannot see the bottom of the dish.
4. Place a single layer of lasagna noodles over the sauce.
5. Put a layer of the ricotta mixture on top of the noodles and use your hands to get even layers.
6. Sprinkle a layer of mozzarella on top.
7. Pour on another layer of marinara sauce.
8. Repeat steps 4 through 7.
9. Put another layer of noodles on top and sprinkle the rest of the mozzarella and parmigiano.
10. Pour a thin layer of sauce to completely cover the top layer.
11. Cover the dish with aluminum foil and bake in the oven for 35 minutes.

12. Remove the foil and bake for another 5 to 10 minutes, until the cheese is slightly browned.
13. Allow the lasagna to cool for about 10 minutes before eating.
14. Alternative: Add 2 tablespoons of pesto to the ricotta layer for a rich flavor!

Grand Traverse Parsnip Apple Soup

The perfect blend of savory and sweet, this parsnip apple soup is delightful at any Mother's Day brunch, family dinner, or any other time you want a splendid soup. If you're a wine drinker, try pairing it with a Chateau Grand Traverse 2008 Dry Riesling.

Serves: 6

Cooking Time: 15 min

Ingredients

- 2 pounds parsnips, peeled and chopped
- 2 granny smith apples, peeled and diced
- 1/2 white onion, diced
- 4 cups whole milk
- 2 tablespoons apple cider
- 4 celery leaves, for garnish
- 2 tablespoons butter
- salt and pepper, to taste

Instructions

1. In a medium sauce pot, sauté onion, celery, apples and parsnips in butter until softened.
2. Add milk, reduce to simmer and cook for 15 minutes, careful not to scald milk to the bottom of pan.
3. Blend the mixture until smooth in food processor or blender.
4. Finish with salt and pepper and apple cider.
5. Serve warm with celery leaves on top.

Cabot Cheddar Potato Pancakes

Potato pancake recipes are delicious any time, and the addition of cheese only makes them better! Try this awesome recipe with sharp or extra sharp cheddar and enjoy these potato pancakes for breakfast, lunch or dinner.

Serves: 6

Ingredients

- 3 large Russet potatoes (about 12 ounces each)
- 2 tablespoons Cabot Salted Butter, cut into pieces
- 6 ounces Cabot Extra Sharp or Sharp Cheddar, grated (about 1 1/2 cups)
- 1 tablespoon chopped fresh chives
- salt and freshly ground black pepper to taste

Instructions

1. Preheat oven to 400 degrees F. Scrub potatoes and prick with fork in several places. Place on baking sheet and bake until tender, 1 to 1 1/4 hours.
2. When cool enough to handle, remove skins and place potatoes in large bowl; add butter and mash with potato masher. Mix in cheese and chives and season mixture with salt and pepper.
3. Shape mixture into six (1/2-inch-thick) cakes. Place on plate, cover and refrigerate for 1 hour.
4. Brush large skillet generously with oil and place over medium-low heat or preheat electric griddle to 325 degrees F. Cook cakes for several minutes until golden on underside; slide metal spatula carefully under each cake to release, then turn over and cook until browned on second side.
5. Turn off heat and let cakes stand for a couple of minutes to firm up slightly. Serve with sausage and eggs.

Melba Toast Lasagna

For a unique twist on lasagna, try this delicious version made with Melba Toasts! It's great for any luncheon (thinking about Mother's Day?), dinner party, or simply dinner for the family. Make a batch today - they'll love it!

Serves: 4

Cooking Time: 1 hr 10 min

Ingredients

- 1 box Melba Toast Rosemary and Olive Oil
- 1 jar favorite prepared pasta sauce
- 1 onion, chopped
- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 1 cup fresh basil leaves, chopped
- 1 pound mozzarella, grated and separated
- $\frac{1}{4}$ cup freshly grated parmesan

Instructions

1. Preheat oven to 375°F.
2. Cook onions in olive oil in a 2-quart saucepan over moderate heat, stirring until onions are softened.
3. Add garlic and cook, stirring, 1 minute.
4. Add pasta sauce and simmer, uncovered, stirring occasionally, until slightly thickened, about 15 minutes.
5. Fold in chopped fresh basil.
6. Spread $\frac{1}{2}$ cup sauce in 8x8 baking dish and top sauce with a layer of Melba Toast Rosemary & Olive Oil.
7. Sprinkle with mozzarella and parmesan.
8. Top with a layer of Melba Toast Rosemary & Olive Oil.

9. Continuing layering with sauce, mozzarella, parmesan, and Melba Toasts. Finish by topping with sauce.
10. Bake lasagna covered with foil, in middle of oven 30 minutes.
11. Remove foil and sprinkle evenly with 1/2 cup mozzarella.
12. Bake until bubbling and cheese is melted, about 10 minutes more.

Mother's Day Dessert Recipes

Hello Flower Cupcakes



Spend time with your family creating a bright and delicious garden or bouquet of flower cupcakes. This recipe is from decorating experts Karen Tack and Alan Richardson, co-authors of the new book, *What's New, Cupcake?* (April 2010).

Yields: 24

Preparation Time: 30 min

Ingredients

- colored sprinkles, sugar or coconut (recipe follows)
- 30 large marshmallows
- 1 1 container (16-ounce) vanilla frosting
- McCormick® Assorted Food Colors and Egg Dye or
- McCormick® Assorted NEON! Food Colors and Egg Dye
- 24 yellow cupcakes baked in white paper liners
- 1 cup green-colored sugar (recipe follows)
- 24 yellow spice gumdrops

Instructions

1. Place colored sprinkles, sugar or coconut in small bowl.
2. Cut several marshmallows crosswise into 4 slices with sharp scissors. Press 1 of the cut side of each marshmallow piece into colored sprinkles to coat. Place coated side up on baking sheet.

Repeat with remaining marshmallows and sprinkles to makes 120 marshmallow petals. For variety, use different colored sprinkles, sugar and coconut to decorate the marshmallow petals.

3. Tint the frosting bright green, using 1/2 teaspoon green food color and 4 drops blue food color.
4. Place the green-colored sugar in a shallow bowl.
5. Spread top of each cupcake with green frosting. Roll the edge of each cupcake in colored sugar.
6. Arrange 5 marshmallow petals on top of each cupcake to resemble a flower, pressing the marshmallows into the frosting.
7. Place a gumdrop in the center of the cupcake to complete the flower.

Colored Sprinkles, Sugar or Coconut:

1. Place white sprinkles or nonpareils, white decorating sugar or coconut in large resealable plastic bag.
2. Add food color. (For 1 cup sprinkles, add 1/4 to 1/2 teaspoon food color. For 1 cup sugar, add 1/2 to 1 teaspoon food color. For 1 cup coconut, add 1/4 teaspoon food color).
3. Seal bag. Knead sprinkles, sugar or coconut until the color is evenly distributed. (Add additional drops of Food Color for darker shade).
4. Spread colored sprinkles, sugar or coconut on large rimmed baking sheet. Let stand 15 to 30 minutes or until dried. Store in airtight container.

Naturally Nora Chocolate Bundt Cake



This chocolate bundt cake recipe is a great one for moms to make with their kids and enjoy together on Mother's Day. Nora Schultz, the founder of Naturally Nora, is a mother who often makes this cake with her 2 girls. Make it with your kids too!

Serves: 12

Cooking Time: 50 min

Ingredients

- 1 box Naturally Nora Cheerful Chocolate Cake Mix
- 1 package instant chocolate pudding
- 4 eggs
- 1 cup sour cream
- $\frac{1}{2}$ can water
- $\frac{1}{2}$ cup vegetable oil
- 12 ounces semi sweet chocolate chips
- powdered sugar, for garnish

Instructions

1. Heat oven to 350 degrees F. Grease a bundt pan.
2. Mix all ingredients except for the chocolate chips for 1-2 minutes on medium speed with an electric mixer.
3. Stir in by hand the chocolate chips
4. Pour mixture into greased bundt pan.

5. Bake 45-50 minutes. Cool completely and remove from pan.
6. Sprinkle on powdered sugar .

Sweet Bread Pudding Parfait



Creating delectable desserts like this Sweetbread Pudding Parfait is simple with Kings Hawaiian. The sweet flavor of the Original Recipe bread pairs flawlessly with unique ingredients to produce unforgettable desserts.

Serves: 5

Cooking Time: 45 min

Ingredients

- 1 quart whole milk
- 9 large eggs
- 9 ounces sugar
- 2 teaspoons vanilla extract
- 1 pound King's Hawaiian Sweet Bread
- assorted seasonal berries or fruit

Instructions

1. Butter and sugar a 9x13-inch pan.
2. Cut sweet bread into 1-inch cubes and place into pan.
3. Whisk together eggs and sugar in a bowl. Pour milk and vanilla in and stir until it is well incorporated.
4. Pour custard mixture over the bread and let soak for 10 minutes.
5. Cover with foil and bake at 350° F for 35 - 45 minutes.

6. Let bread pudding cool for 2 hours.
7. Using a round cutter, sized for parfait glass, cut out 3 sets per glass.
8. Alternate fruits and bread pudding in the glass. Chill before serving.
9. Top with purchased vanilla dessert sauce or try melted vanilla ice cream for a quick sauce.

Morrison's Lodge Apple Walnut Torte

This awesome apple walnut torte helped put Morrison's Lodge on the map back in 1993. The best apples to use are Granny Smiths, Newtons, or Braeburns, but if you have a favorite, go and substitute it. With this recipe, any apple tastes fantastic!

Ingredients

- 1 cup sugar
- $\frac{1}{4}$ Crisco or butter
- 1 egg, beaten
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 cup flour
- $\frac{1}{2}$ cup nuts
- 1 $\frac{1}{2}$ cups chopped apples
- Rum-Caramel Sauce (recipe below)

Instructions

1. Heat oven to 325 degrees F.
2. Cream together and Crisco or butter; add egg.
3. Sift salt, baking soda, cinnamon, flour into cream mixture.
4. Add nuts and apples and mix until just combined.
5. Pour batter in well greased 10-inch spring form pan or a 10-inch glass pie pan.
6. Bake at 325 degrees F for about 50 minutes.
7. Allow time to cool before serving.
8. Serve á la mode with warm Rum-Caramel Sauce (recipe below).

Rum-Caramel Sauce

- $\frac{1}{2}$ cup butter

- 1/2 cup heavy cream
 - 1/2 cup brown sugar
 - 1/2 cup sugar

 - 3 teaspoons dark rum (or 2 teaspoons vanilla extract)
1. In a small saucepan, place butter, cream, brown sugar, and sugar. Cook over medium heat.
 2. Once the butter has melted, whisk the ingredients together.
 3. Cook until slightly thickened.
 4. Add rum or vanilla and serve warm over torte and ice cream.

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and more!