

## Across the Fence Recipes – April 2023

### Easter Egg Recipe - Deviled Egg Chicks

12 large eggs, hard boiled and peeled  
1/3 cup mayonnaise  
1 1/2 tsp. mustard (or add to taste)  
1 tsp. rice vinegar (or white vinegar)

1/4 tsp. garlic powder  
1/8 tsp. salt (or add to taste)  
1 small carrot, peeled and sliced into rings  
6 black olives

Peel 12 hard-boiled eggs. With a sharp knife, slice off a very thin layer from the base of the egg - this will give it a flat surface to stand on a platter. Cut off a generous top third of the egg. Squeeze around the egg base gently to loosen the yolk and it should pop right out. Keep the lids paired with their bases. In a medium mixing bowl, combine 12 cooked yolks and mash well with a fork. Add mayonnaise, mustard (either recipe amount or to taste), rice vinegar (or white vinegar), garlic powder and salt (or season to taste). Mash everything together until smooth. Transfer mixture to reclosable plastic bag or pastry bag, and pipe generously into egg bases. Place top 1/3 back over the base and press down slightly to adhere. For the eyes, poke through an olive with a plastic straw several times then gently squeeze down the straw and the little circles of olives will pop right out. For the beaks, thinly slice a few rings of carrot and cut each ring into sixths. Insert 2 olive spots for eyes and 2 carrot wedges the beak. Yield: 12 deviled egg chicks.

### Leftover Ham and Spinach Casserole

16 oz. ziti  
1/4 cup butter cubed  
1/4 cup all-purpose flour  
2 cups 2% milk  
2 cups shredded extra sharp white Cheddar  
cheese

1/2 cup grated Parmesan cheese  
1 tsp. garlic powder  
1/2 tsp. pepper  
3 cups cubed fully cooked ham  
10 oz. frozen chopped spinach thawed and  
squeezed dry

Preheat oven to 375°F. Spray a 9x13-inch baking dish with non-stick spray. Prepare ziti according to package directions. Rinse and set aside. In a saucepan melt butter. Whisk in flour until smooth and gradually add milk. Bring to a boil and cook for 2 minutes while stirring until thickened. Reduce heat and stir in cheeses, garlic powder and pepper. Cook and stir until cheese is melted. Add ziti to cheese sauce. Stir in ham and spinach. Transfer to prepared baking dish. Bake uncovered for 20 to 25 minutes or until heated through.

## **Maple Cookies**

### **For the Cookies:**

½ cup butter softened (1 stick)  
1 cup brown sugar  
¼ cup Vermont maple syrup  
1 large egg  
1 tsp. vanilla extract  
2 ½ cups all-purpose flour

1 tsp. baking soda  
¼ tsp. ground cinnamon

### **For the Maple Glaze:**

1½ cups powdered sugar  
3 Tbsp. Vermont maple syrup  
1 to 2 Tbsp. milk as needed

**Making the Maple Cookies:** Preheat the oven to 350°F and line two baking sheets with parchment paper. In a large mixing bowl, add the butter and brown sugar and beat on medium speed for 2 minutes until fluffy (you can also use a stand mixer). Then add the maple syrup, egg, and vanilla extract. Blend again until thoroughly mixed in, scraping down the sides of the bowl. Next, add the flour, baking soda, and cinnamon and blend just until the dry ingredients are barely mixed (careful not to over-mix). Using a cookie scoop, scoop out 1½ to 2 tablespoons of dough and roll into balls. Place the dough balls on the prepared baking sheet at least 2 inches apart. Using the bottom of a glass or cup, press each ball down until ½-inch thick. Bake for 10 to 12 minutes. Careful not to over-bake or the cookies won't be as chewy. Remove from the oven and allow them to cool completely on the baking sheet. After the cookies have cooled, mix the ingredients for the maple glaze.

**Making the Maple Glaze:** In a medium sized mixing bowl, add the powdered sugar, maple syrup, and 1 tablespoon milk; whisk together. Dip the cookies into the glaze and place them on a wire cooling rack to set completely (you can also spoon the icing onto the cookies and spread gently).