



Across the Fence Easter Recipes – April 2026

Caesar Easter Deviled Eggs

6 large eggs
¼ cup mayonnaise
¼ cup Caesar dressing
1½ tsp. Dijon mustard
Black pepper, to taste

Paprika for garnish
Lettuce, for garnish
3 cups warm water
3 tsp. white vinegar
Food coloring in 3 different colors

Add eggs to a saucepan and cover with cold water. Heat until water comes to a boil and let eggs cook for 10 to 12 minutes. Remove eggs to an ice water bath to cool. Peel carefully making sure to remove all membrane from the eggs. Slice peeled eggs in half, lengthwise. Carefully remove the yellow yolks into a bowl. To 3 separate glass dishes, add warm water, vinegar, and 10 to 20 drops of the desired food colorings to each. Submerge the egg whites in the desired colors and let rest for 3 to 5 minutes. Remove the eggs from the color bath and pat dry with a paper towel. **Make filling:** To the bowl with the egg yolks add mayonnaise, Caesar dressing, and mustard. Mash with a fork until smooth. Add pepper to taste. Add more mayo, mustard, or seasoning to taste, if needed. Add a big spoonful of filling back into each egg white. Use a spoon or a pastry bag to pipe the filling in. Garnish with paprika and lettuce just before serving.

Maple Glazed Easter Ham Steaks

2 to 4 boneless ham steaks
8 oz. can pineapple slices
2 Tbsp. butter, divided
½ cup Vermont maple syrup

¼ cup light brown sugar packed
1 tsp. apple cider vinegar
1 tsp. Dijon mustard

Preheat oven to 350 F° with oven rack in the center position. Melt 1 tablespoon butter in a large skillet over medium heat. Add two ham steaks and cook, about 2 minutes per side, or until lightly browned. It is okay if the butter browns but reduce the heat under the skillet if it begins to burn. Cook the remaining ham steaks with 1 Tbsp. butter. Transfer the ham steaks to a cutting board and cut into quarters. Arrange ham pieces in a large baking dish. Cut pineapple rings in half and place a half on top of each ham piece. In a small saucepan, whisk maple syrup, brown sugar, vinegar, and mustard. Place over medium-high heat and boil until mixture is foamy. Remove from the heat and pour over ham. Transfer the ham steaks to the oven and cook for 20 minutes.

Easter Bunny Cookies

1 cup butter
1½ cups sugar
1 large egg
2 tsp. vanilla
2½ cups flour

1 tsp. baking powder
½ tsp. baking soda
½ teaspoon salt
Pastel M&M candy

Before getting started, sort candies by color. Preheat the oven to 350°F. Line a baking sheet with parchment paper. In an electric mixer, cream together butter and sugar. Add egg and vanilla while continuing to mix. In a separate bowl, whisk together flour, baking soda, baking powder, and salt to combine evenly. Slowly pour into the mixer. Scoop two tablespoons of cooking dough into your hand and roll into a ball. Place each ball on the prepared cookie sheet. Lightly press the cookie dough ball with the back of a measuring cup or drinking glass to make it into a disk. Bake in the oven for 9 to 11 minutes until the tops spring back when lightly touched. Let cool for 1 to 2 minutes before adding candy pieces otherwise the candy shell coating will crack from the heat. Add candy pieces to cookies, placing one flat for the face of the bunny and two M&M's perpendicular to it for the bunny ears.

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