

# *Susan Lawrence*

## *Easter Cooking Directions*

### *Asparagus Soup*

*This is best heated in a small saucepan over a low flame. Bring to a boil (165 degrees or greater) whisking occasionally and serve hot.*

### *Quiche Lorraine*

*Warm the whole quiche in a 350 degree oven for 15-20 minutes or until hot.*

### *Baked Country Ham*

*Pour glaze over ham and bake in a 350 degree oven for about 45-60 minutes or until hot.*

### *Honey Glazed Whole Chickens*

*Heat loosely covered with foil in a 350 degree oven for about 30-40 minutes or until hot.*

### *Plank Roasted Salmon*

*Serve at room temperature or heat in a 350 degree oven for 10-15 minutes or until slightly warm.*

### *Old Fashioned Mashed Potatoes*

*These really are best heated in a microwave. If you prefer a more creamy texture, just stir in a little milk.*

### *Green & Yellow French Beans*

*These can be heated in a microwave or in a covered casserole dish in a 350 degree oven until hot.*

### *Desserts*

*Our cakes are best if left to stand at room temperature for at least three hours. Fruit tarts and whipped cream cakes should be kept refrigerated.*