



Easter Fun With Eggs

Deviled Eggs

Peel a hard boiled egg and cut the egg in half. Remove yolk to a small bowl and mash with a fork. Add about $\frac{1}{2}$ tsp. legal mustard and a small amount of SCD yogurt to the yolk. Add finely chopped legal dill pickle (Bubbies) if you have it and a few drops of pickle juice or water if needed. Add salt and honey to taste. Mix thoroughly and spoon back into egg whites. Sprinkle with paprika if you'd like.

Tip: If you're making a large number of deviled eggs, put all the yolks in a large zip-top bag, along with all the other

filling ingredients. Seal and pinch with your hands until smooth and soft. Arrange egg whites on the serving dish, then snip off the corner of the bag and squeeze contents

into egg halves neatly!



An Easter basket that grows its own grass in about a week

A lush green nest is easy to grow! It makes a great Easter centerpiece with colored eggs tucked in or even a few fresh flowers. In general, start the nest the weekend before Easter. You probably won't be able to save the soil afterwards... just remove the whole plastic lined mass from the basket when it's no longer pretty.

Day 1. Line a basket or wide serving bowl with several layers of plastic wrap and fill with potting soil which has been soaked in water and wrung out gently so that it's still quite damp. Cut off the edges of plastic that are sticking up. Sprinkle a layer of freshly purchased small bird seed over the entire surface... then loosely cover the container with plastic wrap. Place in an area with good light. You won't need to add any more water.

Days 3-5. When sprouts begin to show, remove plastic cover and put in a few eggs. Grass will grow up around them.

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Easter Fun Continued...

Jiggly Eggs

A fun idea for Easter is to make Fruit Jewels (see Kid's Recipes) in the shape of eggs. Sometimes Jello has a promotional "Jello Jiggler" Jello mold that you can buy from them. If you don't have one or can't find one, you could make egg shaped halves using a flat deviled egg plate such as you can buy at Target online.

Wipe the inside of the mold with oil before filling with Fruit Jewel gelatin mixture. If using the Jello egg shaped mold, close mold, matching up the rims of the egg halves. Snap each of the six individual egg halves together until each of the six eggs are firmly sealed. Inspect each egg to make sure it is closed and sealed. Fill with Fruit Jewel mixture. Chill until thoroughly set. Open mold using a dull flat knife to gently pry between the halves of each egg. (Do not pull on the handle.) Turn mold over and shake gently to unmold eggs. Store in a tightly covered container in the refrigerator.

To serve Fruit Jewel Eggs, arrange on lettuce, as a salad. If desired, decorate the serving plate with pesticide free edible flowers such as nasturtiums, lavender, Johnny-jump-ups or roses.



Ukrainian Eggs

A true art form in Russia, it would be fun to try to copy the idea with your own colored pens. Google 'Ukrainian Eggs' and find lots of information and places to order the kits.

Anni's Natural Eggs

Pick several leaves that you think would look interesting as a design on your eggs. Cut sections of old hosiery to wrap around each egg. Remove the skins from lots of onions and place in a kettle.

Press leaves onto raw eggs and wrap with pieces of nylon stocking. Gather stocking tightly and secure with a string or twist tie. Repeat with all the eggs. Carefully place eggs in the kettle with onion skins and fill with water to cover eggs. Bring to a boil and simmer for 14 minutes. After eggs are cooked, take the pan to the sink and run cold water into the kettle to stop the cooking. Continue running water into pan to cool eggs. When cooled, remove stockings and leaves and enjoy! The eggs turn out different shades of brown with the leaves in white. The pieces of nylon can be saved and used again.



Eggs ready to be boiled



Eggs being cooked with onion skins