

# The DISH



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I hope you all had a wonderful Easter and got to spend time with your family. My mother-in-law hosted Easter and we had quite a crew to celebrate that Christ has risen! She made two huge hams and everyone else brought things.

I'm a huge fan of vegetables, so I made a green bean casserole and then roasted three huge pans of all different kinds of fresh vegetables and put them in a roaster to keep warm — so delicious!

But we did get some leftover ham to take home, so I've been looking for different ways to use that up, other than just making ham sandwiches or wraps. I also threw in a recipe, if you actually have any leftover candy or Peeps left. Is that a thing? Enjoy!

## Cottage Cheese and Egg Muffins with Ham and Cheddar Cheese

1 cup cottage cheese  
4 eggs, lightly beaten  
1 cup flour  
1 tsp. baking powder  
¼ tsp. salt  
4 oz. ham, diced  
½ cup cheddar cheese, shredded  
2 green onions, sliced

Mix the cottage cheese, eggs, flour, baking powder and salt followed by the ham, cheddar cheese and green onions. Pour into a greased, 12 muffin pan and bake in a preheated 400 degree oven until golden brown and a toothpick poked into the center comes out clean, about 25-30 minutes.

Feel free to add whatever toppings you'd like.

## BBQ Hawaiian Pizza Quesadillas

1 (10-inch) tortilla  
½ cup mozzarella or jack cheese, shredded  
¼ cup ham, cooked and cut into small pieces  
2 slices bacon, cooked and crumbled  
¼ cup pineapple, sliced and optionally grilled  
2 Tbsp. BBQ sauce  
2 Tbsp. jalapeno (pickled or fresh), sliced  
Cilantro to taste

Heat a pan over medium heat, place the tortilla in the pan, sprinkle half of the cheese over half of the tortilla, followed by the ham, bacon, pineapple, barbecue sauce, jalapeno, cilantro and the remaining cheese.

Fold the tortilla in half covering the filling and cook until the quesadilla is golden brown on both sides and the cheese is melted, about 2-4 minutes per side.

## Chicken Cordon Bleu Soup

4 strips bacon, cut into 1-inch pieces  
1 cup onion, diced  
1 cup carrot, diced  
1 cup celery, diced

4 cloves garlic, chopped  
¼ cup flour  
6 cups chicken broth  
½ cup heavy cream  
2 cups chicken, cooked and diced or shredded  
2 cups ham, diced  
1 lb. potatoes, cut into bite-sized pieces  
2 cups Swiss cheese, shredded  
1 Tbsp. Dijon mustard  
2 Tbsp. white miso paste (opt.)  
1 Tbsp. lemon juice (opt.)  
2 Tbsp. parsley, chopped (opt.)

Cook the bacon in a large sauce pan and set aside reserving the bacon grease in the pan. Add the onions, carrots and celery and cook over medium-high heat until tender, about 10 minutes. Add the garlic and cook until fragrant, about a minute.

Sprinkle in the flour and cook until lightly golden brown, about 2-3 minutes. Add the broth, cream, chicken, ham and potatoes, bring to a boil, reduce the heat and simmer until the potatoes are tender, about 10 minutes.

Add the cheese, mustard and miso and cook until the cheese has melted, before mixing in the lemon juice and parsley and serving.

## Easter Candy Blondies

2¼ cup all-purpose flour  
1 tsp. baking soda  
1 tsp. salt  
1 cup butter, softened  
1½ cups packed brown sugar  
1 tsp. vanilla extract  
2 large eggs  
1 cup white chocolate chips  
Your favorite Easter candy  
6-8 Peeps

Preheat oven to 350 degrees.

In a small bowl combine the flour, baking soda and salt.

In a large mixing bowl, combine butter and brown sugar, mixing until smooth. Add vanilla to the butter mixture and then the eggs, one at a time, mixing until fully incorporated. Slowly add the flour to the butter mixture mixing the whole

time. Stir in the chocolate chips and miscellaneous Easter candy.

Spread the mixture into a prepared 9-by-13-inch pan. Bake for 20 to 25 minutes or until golden brown. Minutes before you remove the blondies from the oven, press the Peeps into the surface and continue baking for 5 minutes. Cool in pan on wire rack.

## Stuffed Sweet Potatoes

4 medium sweet potatoes  
2 tsp. extra virgin olive oil  
8 oz. baby spinach, chopped  
½ tsp. salt  
¼ tsp. freshly ground black pepper  
¼ tsp. garlic powder  
½ lb. leftover ham cut into ¼-inch cubes  
8 oz. shredded cheese blend (mozzarella, Monterrey jack, cheddar), divided

**Sweet Potatoes:** Begin by preheating the oven to 350 degrees. Clean potatoes and poke each several times with a fork.

Place potatoes on a lined baking sheet and bake on center rack for 45 to 50 minutes until tender (they don't have to be 100% cooked at this point as you will continue baking them later, but tender enough to cut and scoop out most of the insides). NOTE: This step can be done in advance (up to three days).

**Stuffing:** While potatoes are cooking, cut the leftover ham into ¼-inch cubes and chop baby spinach.

Heat a large skillet over medium heat. Once hot, add olive oil and then chopped spinach. Add salt, pepper and garlic powder and saute spinach 3 to 4 minutes, until wilted. Drain excess liquid and transfer to a mixing bowl. Add chopped ham and 4 oz. of the shredded cheese (save the other 4 oz. for the topping). Set aside until sweet potatoes are cooked and ready to be scooped out.

Remove cooked sweet potatoes from oven (leave oven on) and use a paring knife to cut an oval on the top about three-quarters of the way deep into the potato, essentially making a "potato boat" or shell to be stuffed.

Transfer the cooked potato insides (scooped out of each potato) to the bowl with the ham, cheese and cooked spinach. Mix filling well and stuff one quarter of filling into each potato "shell," packing tightly. Top each stuffed potato with 1 oz. of the leftover shredded cheese mixture and place back into the oven for 20 minutes or until filling is heated through and cheese is melted.

If desired, broil for the last 2 to 3 minutes to brown cheese.

Remove, allow to cool for 3 to 4 minutes, serve and enjoy!