



Happy Easter!



Safe Grilling Tips

The spring weather is here and many families may be celebrating Easter by breaking out the grill. Grilling and picnicking often go hand-in-hand. And just as with cooking indoors, there are important guidelines that should be followed to ensure that your grilled food reaches the table safely.

Marinate safely. Marinate foods in the refrigerator — never on the kitchen counter or outdoors. In addition, if you plan to use some of the marinade as a sauce on the cooked food, reserve a portion separately before adding the raw meat, poultry, or seafood. Don't reuse marinade.

Cook immediately after "partial cooking." Partial cooking before grilling is only safe when the partially cooked food can go on the hot grill immediately, for example at a home with a grill on the patio or deck.

Cook food thoroughly. When it's time to cook the food, have your food thermometer

ready. Always use it to be sure your food is cooked thoroughly. (See Safe Food Temperature Chart)

Keep "ready" food hot. Grilled food can be kept hot until served by moving it to the side of the grill rack, just away from the coals. This keeps it hot but prevents overcooking.

Don't reuse platters or utensils. Using the same platter or utensils that previously held raw meat, poultry, or seafood allows bacteria from the raw food's juices to spread to the cooked food. Instead, have a clean platter and utensils ready at grill-side to serve your food.

Check for foreign objects in food. If you clean your grill using a bristle brush, check to make sure that no detached bristles have made their way into grilled food.

Resource:https://www.fda.gov/food/resourcesforyou/consumers/ucm109899.htm

Carrot Cake Triffle Recipe

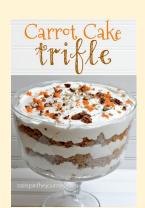
Ingredients

- 1 box of Carrot Cake Mix & required ingredients
- 1 Carrot

8oz of softened cream cheese

- 1.5 sticks of softened butter
- 3.5 cups of powdered sugar
- 1 tbsp vanilla
- 16 oz Cool Whip (two regular tubs or one big one)

Chopped walnuts of pecans



Instructions

- 1. Prepare the carrot cake recipe as instructed (I like to add shredded carrots to the mix to make it feel a little more authentic) in a 9x13 pyrex baking dish. Allow to cool when finished then cut into cubes.
- 2. For the whipped mixture: Using an electric mixer on medium/high speed cream together the softened cream cheese and butter until it becomes light and fluffy. This will take 3-5 minutes and you will need to scrape down the sides. Turn the mixer down to a low speed and add the powdered sugar 1/2 cup at a time until combined. Pour in vanilla and mix for another 2-3 minutes as it continues to fluff. With the mixer still on low add the Cool Whip a little at a time until everything is combined.
- 3. In a trifle bowl or deep glass bowl, place in one layer of carrot cake pieces/crumbles. Then add a layer of your whipped cream cheese mixture. Repeat ending with the whipped cream cheese on top. Add the crushed walnuts or pecans to the top and refrigerate until it's time to serve.

Resource: http://astepinthejourney.com/2015/03/carrot-cake-trifle-recipe.html



April 1: National Sourdough Bread Day

April 2: National Peanut Butter & Jelly Day

April 3: National Chocolate Mousse Day

April 4: National Cordon Bleu Day

April 5: Caramel Day

April 6: National Caramel Popcorn Day

April 7: National Coffee Cake Day

April 8: National Empanada Day

April 9: National Chinese Almond Cookie Day

April 10: National Cinnamon Crescent Day

April 11: National Cheese Fondue Day

April 12: National Grilled Cheese Sandwich Day

April 13: National Peach Cobbler Day

April 14: National Pecan Day

April 15: National Glazed Ham Day

April 16: National Eggs Benedict Day

April 17: National Cheeseball Day

April 18: National Animal Crackers Day

April 19: National Rice Ball Day

April 20: National Pineapple Upside-down Cake Day

April 21: National Chocolate-Covered Cashews Day

April 22: National Jelly Bean Day

April 23: National Cherry Cheesecake Day

April 24: National Pigs-in-a-Blanket Day

April 25: National Zucchini Bread Day

April 26: National Pretzel Day

April 27: National Prime Rib Day

April 28: National Blueberry Pie Day

April 29: National Shrimp Scampi Day

April 30: National Oatmeal Cookie Day

Kind regards, Eji's Culinary







©2019 Eji's Culinary | ~~~~





Web Version Preferences Forward Unsubscribe

Powered by GoDaddy Email Marketing ®