Host on the coast with this delightful morning menu

**Spring Brunch at the Beach**

**Menu**
- Cherry-Ginger Scones
- Maple-Mustard Glazed Ham
- Raspberry-Rhubarb Spritzers
- Grilled Asparagus
- Curried Egg Salad Toasts
- Mini Fruit-and-Yogurt Parfaits
- Cumin-spiced Shrimp with Mango and Cilantro

**Eggs to die for!**
Scan this photo (see page 4) to learn how to create these Easter beauties, or visit coastalliving.com/eastereggs

**Recipes by Frances Largeman-Roth and Julia Rutland**
**Photographs by Jennifer Davick**

**This page photographed by Stephen Devries**
Cherry-Ginger Scones

PrEP: 20 minutes
BAKE: 25 minutes

2 cups all-purpose flour
1/2 cup whole wheat flour
1/2 cup sugar
1/4 cup butter, cut into small pieces
1/2 teaspoon vanilla extract
3/4 cup whole milk or lowfat milk
1/2 cup chopped crystallized ginger
1/4 cup chopped crystallized cherries
1/4 cup whole milk or lowfat milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup whole wheat flour
1/2 cup sugar
1/4 cup butter, cut into small pieces
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 cup dried cherries
1/2 cup milk or lowfat milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup whole wheat flour
1/2 cup sugar
1/4 cup butter, cut into small pieces
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup whole wheat flour
1/2 cup sugar
1/4 cup butter, cut into small pieces
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 cup dried cherries
1/2 cup milk or lowfat milk
1 teaspoon vanilla extract

Preheat oven to 375°. Line a prepared baking sheet. Form dough into an 8-inch round disc; cut into 8 equal wedges. Separate scones, and place several inches apart on a baking sheet with parchment paper, and set aside.

Melt butter in a small saucepan; place several inches apart on a baking sheet with parchment paper. Place several inches apart on a baking sheet with parchment paper.

Form dough into an 8-inch round disc; cut into 8 equal wedges. Separate scones, and place several inches apart on a prepared baking sheet.

Preheat oven to 350°. Place ham in a roasting pan. Cover with aluminum foil, and bake 45 minutes or until heated through.

Meanwhile, melt butter in a small saucepan over medium heat. Add shallot and cook 3 to 5 minutes or until tender. Add syrup and heat to medium, and simmer 5 minutes. Remove foil from ham; brush syrup mixture over top of ham and between slices. Bake 15 more minutes, brushing occasionally with pan juices. Garnish, if desired. Makes 10 servings.

1. Prpreheat oven to 375°. Line a baking sheet with parchment paper, and set aside.
2. Combine first 7 ingredients in a food processor; pulse until blended. Add butter, pulse until mixture is size of small peas.
3. Transfer flour mixture to a bowl; stir in cherries and ginger.
4. Add milk and vanilla; add to flour mixture. Stirring just until dough comes together. (Mixture will be sticky.)
5. Form dough into an 8-inch round disc; cut into 8 equal wedges. Separate scones, and place several inches apart on a prepared baking sheet.
6. Bake 25 minutes or until lightly golden. Transfer to a wire rack; serve warm or at room temperature. Makes 8 servings.

Maple-Mustard Glazed Ham

PrEP: 15 minutes
COOK: 1 hour

1 (7 to 9-pound) bone-in spiral ham
2 tablespoons butter
1 shallot, minced
1/2 cup pure maple syrup
1/4 cup dark brown sugar
2 teaspoons Dijon mustard
2 teaspoons balsamic vinegar
1/4 teaspoon cracked black pepper
Garnishes: orange wedges, fresh rosemary sprigs

Preheat oven to 325°. Place ham in a roasting pan. Cover with aluminum foil, and bake 45 minutes or until heated through.

Meanwhile, melt butter in a small saucepan over medium heat. Add shallot and cook 3 to 5 minutes or until tender. Add syrup and heat to medium, and simmer 5 minutes. Remove foil from ham; brush syrup mixture over top of ham and between slices. Bake 15 more minutes, brushing occasionally with pan juices. Garnish, if desired. Makes 10 servings.

Raspberry-Rhubarb Spritzers

PrEP: 5 minutes
COOK: 7 minutes
COOL: 1 hour

1 cup diced fresh or frozen and thawed rhubarb
1 (6-ounce) container fresh raspberries
1 cup light agave syrup
1/2 cup pure maple syrup
1/4 cup dark brown sugar
1/4 cup dijon mustard
1 teaspoon balsamic vinegar
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/4 teaspoon ground cardamom
Garnish: orange wedges, fresh raspberries

Preheat oven to 375°. Line a prepared baking sheet. Form dough into an 8-inch round disc; cut into 8 equal wedges. Separate scones, and place several inches apart on a prepared baking sheet.

Melt butter in a small saucepan over medium heat. Add shallot and cook 3 to 5 minutes or until tender. Add syrup and heat to medium, and simmer 5 minutes. Remove foil from ham; brush syrup mixture over top of ham and between slices. Bake 15 more minutes, brushing occasionally with pan juices. Garnish, if desired. Makes 10 servings.

Grilled Asparagus

PrEP: 5 minutes
COOK: 5 minutes

2 pounds asparagus, trimmed
2 teaspoons balsamic vinegar
3/4 teaspoon salt
1/4 teaspoon ground black pepper
Garnish: lemon slices, halved

Preheat grill to medium-high heat (300°). Toss asparagus spears with olive oil, salt, pepper, and lemon zest.

Pour mixture through a fine wire-mesh strainer into a bowl, using a spatula to squeeze out juice. Discard fruit pulp and seeds. Cool completely; transfer to an airtight container, and chill up to 2 weeks.

Preheat grill to medium-high heat (300°). Grill asparagus, turning occasionally, 5 to 8 minutes or until crisp-tender. Serve warm or chilled. Makes 6 to 8 servings.

Garnish: fresh asparagus to a serving tray. Garnish, if desired. Serve warm or chilled. Makes 6 to 8 servings.
Mini Fruit-and-Yogurt Parfaits

**PREP:** 20 minutes

- 2 tablespoons fresh lime juice
- 1 tablespoon honey
- 2 cups finely diced fresh pineapple
- 2 (4- to 6-ounce) containers fresh blueberries
- 3 cups vanilla lowfat yogurt
- 1/3 cup prepared granola cereal
- 1/2 cup pomegranate seeds

1. Stir together lime juice and honey in a large bowl. Stir in pineapple and blueberries.
2. Spoon 1/4 cup yogurt into 6 (8-ounce) jars or glasses, and sprinkle each with 1/4 cup granola. Top each with 1/3 cup pineapple mixture. Add 1/4 cup yogurt to each glass, and sprinkle each with about 1 tablespoon pomegranate seeds. Cover and chill until ready to serve. Makes 6 servings.

Curried Egg Salad Toasts

**PREP:** 5 minutes

**COOK:** 10 minutes

**COOL:** 30 minutes

- 6 large eggs
- 1/2 cup mayonnaise
- 2 teaspoons Dijon mustard
- 1 teaspoon curry powder
- 1/2 teaspoon salt
- 2 teaspoons fresh lemon juice
- 1/2 cup finely chopped celery
- 6 pumpernickel bread slices, toasted

**Garnish:** watercress

1. Place eggs in a saucepan; add water to a depth of 3 inches. Bring to a boil; cover, remove from heat, and let stand 10 minutes.
2. Meanwhile, combine mayonnaise and next 4 ingredients in a small bowl, whisking until smooth. Stir in celery.
3. Place eggs under cold running water just until cool enough to handle. Peel eggs; coarsely chop. Fold into mayonnaise mixture. Cover and chill until ready to serve.

Cumin-spiced Shrimp with Mango and Cilantro

**PREP:** 15 minutes

**MARINADE:** 1 hour

**COOK:** 3 minutes

**CHILL:** 30 minutes

- 1/2 pounds raw large shrimp, peeled and deveined
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon chili powder
- 3 tablespoons olive oil, divided
- 2 cups diced mango
- Lime-Cumin Vinaigrette (recipe below)
- 2 tablespoons chopped fresh cilantro

1. Place shrimp in a large zip-top plastic bag. Add salt, next 3 ingredients, and 2 tablespoons oil. Seal bag, tossing to coat shrimp in marinade. Chill 30 to 60 minutes.
2. Heat remaining 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add shrimp and cook, turning once, 2 to 3 minutes or until opaque.

**LIME-CUMIN VINAIGRETTE**

- 1 teaspoon lime zest
- 21/2 tablespoons fresh lime juice
- 1 tablespoon orange juice
- 1 tablespoon honey
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon ground cumin

Place all ingredients in a jar with a tight-fitting lid; shake until well blended. Makes 1/3 cup.