



SPRING BRUNCH AT THE BEACH

Host on the coast with this delightful morning menu

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Cherry-Ginger Scones

PREP: 20 minutes
BAKE: 25 minutes

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

1. Preheat 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. Combine milk and vanilla; add to flour mixture, stirring just until dough comes together. (Mixture will be sticky.)
4. Form dough into an 8-inch round disc; cut into 8 equal wedges. Separate scones, and place several inches apart on prepared baking sheet.
5. 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 tablespoons Dijon mustard
 - 2 teaspoons balsamic vinegar
 - 1/4 teaspoon cracked black pepper
- Garnishes: orange wedges, fresh rosemary sprigs

1. Preheat oven to 325°. Place ham in a roasting pan. Cover with aluminum foil, and bake 45 minutes or until heated through.
2. Meanwhile, melt butter in a small saucepan over medium heat. Add shallot and cook 3 to 5 minutes or until tender. Add syrup and next 4 ingredients, stirring until sugar dissolves.
3. 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 (750-ml) bottle sparkling wine or 1 (1-liter) bottle sparkling water

Garnish: fresh raspberries

1. Combine first 3 ingredients and 1 1/4 cups water in a medium saucepan. Bring to a boil over high heat, stirring occasionally. Reduce heat to medium, and simmer 5 minutes.
2. Pour mixture through a fine wire-mesh strainer into a bowl, using a spatula to squeeze out juice. Discard fruit pulp and seeds. Cool mixture completely; transfer to an airtight container, and chill up to 2 weeks.
3. To serve, divide 1/4 cup rhubarb mixture among Champagne flutes or wineglasses. Top with about 1/2 cup sparkling wine. Garnish, if desired. Makes 6 servings.



Grilled Asparagus

PREP: 5 minutes
COOK: 5 minutes

- 2 pounds asparagus, trimmed
 - 1 tablespoon olive oil
 - 1/2 teaspoon salt
 - 1/4 teaspoon freshly ground black pepper
 - 1 teaspoon lemon zest
- Garnish: lemon slices, halved

1. Preheat grill to medium-high heat (300° to 350°). Toss asparagus spears with olive oil, salt, pepper, and lemon zest.
2. Grill asparagus, turning occasionally, 5 to 8 minutes or until crisp-tender. Transfer asparagus to a serving tray. Garnish, if desired. Serve warm or chilled. Makes 6 to 8 servings.



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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 1/2** cups 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
 - 1/4** 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.

4. Cut each bread slice into 2 triangles. Divide egg salad mixture among bread pieces. Garnish, if desired. Makes 6 servings.

Cumin-spiced Shrimp with Mango and Cilantro

PREP: 15 minutes

MARINATE: 1 hour

COOK: 3 minutes

CHILL: 30 minutes

- 1 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.

3. Combine shrimp, mango, and Lime-Cumin Vinaigrette in a bowl, tossing to coat. Sprinkle with fresh cilantro. Serve warm or chilled. Makes 6 servings.

LIME-CUMIN VINAIGRETTE

- 1** teaspoon lime zest
- 2 1/2** 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. 🇲🇽



The dinnerware, flatware, wineglasses, and napkins are by Vietri. The eggs are nestled in votives by Pier 1. For more information, see Sources, page 114.