



# Easter Egg Left-Over Recipes

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My kids LOVE to color eggs for Easter. One after another they complete the batch of hard-boiled eggs in mere minutes. They clamor for more. But, they do not understand that I am not one to waste food. I love this protein-packed snack as much as anyone. But, unless you are this guy, you need to find more recipes for your eggs.

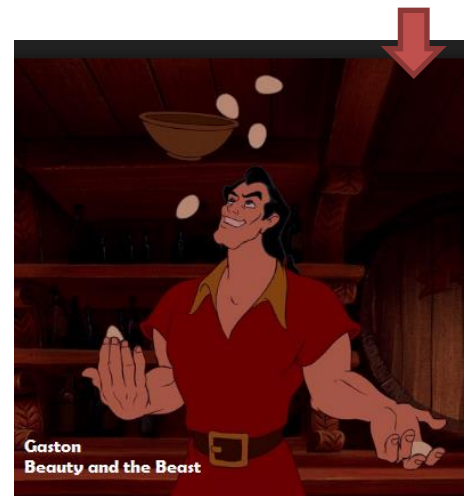
I have the perfect solution.

I have the Beauty, Red Pickled Eggs, the Beast, Deviled Eggs and Be Our Guest, Egg Salad Sandwich. Okay, that last Beauty and Beast reference was a stretch. Regardless, these recipes are easy enough to cook with your kids. Yet, they are yummy enough that you will make dozens of eggs for Easter.

I know what you're thinking, "Sure, I can eat the eggs, but I am not peeling that many eggs." I got your back. I included the best way to cook the eggs and the fastest way to peel the eggs.

You have no excuse to indulge your little ones these Easter!

If your little one is not helping you in the kitchen, then entertain them with these coloring pages.



## HAPPY EASTER!

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The key to easy-peel eggs is steaming. It also gently cooks the egg to perfection; no green ring, which often adds a sulfur flavor. The fresher the eggs the better it will be for removing the shells and they will taste better. Note: The worst is to bake them. They taste good, but the shell molds to the egg. However, if you are stuck in the past, and want to boil, then add baking soda to the water. It softens the shell.

## Ingredients

- 6-Fresh Eggs
- Ice water, enough to cover eggs after steaming

## Equipment

- Steamer Basket
- Mason Jar with Lid, Half Full of Water

## Steaming

- Add eggs to a steam basket. Steam for 13 minutes
- Transfer eggs to ice water let sit 5 minutes

## Peeling

- Put eggs in a jar that is half full of water and shake.
- The shells should fall off ; leaving a clean & beautiful egg.

That's it! No more losing half the white when losing your patience. Now you can make as many egg recipes that you can handle. Including, Deviled Eggs, Red-Pickled Eggs, Egg Salad or just for a quick protein snack or salad garnish.

Check [our website](#) or [Youtube](#) for a video for peeling.



*This is the tastiest version of devil eggs you'll ever have. I am required to make them at every party. I imagine I would be sent away without them. Of course they complain when they eat so many that it causes a stomach ache.*

*Serves 6*

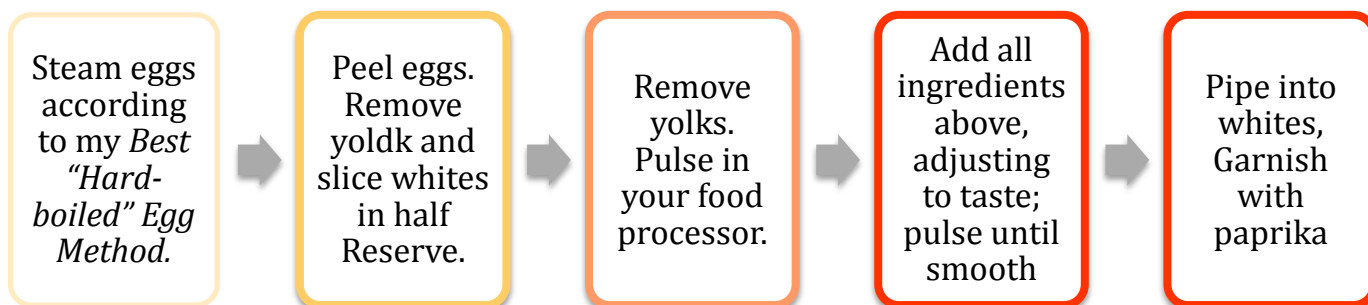
*Ready to down a dozen eggs no problem?  
Make these deviled eggs.*

## INGREDIENTS

6 large eggs (cold)  
¼ cup mayonnaise  
½ tsp paprika  
½ tsp hot sauce  
½ tsp celery salt

1 Tbsps. yellow mustard  
1 ½ tsp cider vinegar (or vinegar of your choice)  
1 Tbsps. grated yellow onion  
½ teaspoon Worcestershire sauce  
Salt and Pepper to taste

## DIRECTIONS





*I reverse engineered this recipe for my husband who loved eating these each Easter at his grandmother's house. These are the prettiest use of hard-boiled eggs. They don't taste like pickles or vinegar. Imagine a boiled egg with an essence of beet.*

Serves 12

## INGREDIENTS

- 2 (15-ounce) can beets with juice
- 1 small red onion, thinly sliced
- 12 hard cooked eggs, shelled and whole
- 1/2 cup white sugar
- 1 cup vinegar (I use apple-cider)

*You can also use fresh beets too. We plant a batch of beets every Arizona winter. Boil 8-12 beets in 1 – 1 ½ cups water.*

## DIRECTIONS

Drain liquid from the beets into saucepan. Place beets, onions, and eggs into a large jar or container with a lid.

Pour sugar and vinegar into the saucepan with the beet liquid and bring the mixture to a boil. Reduce the heat to low, and let the mixture simmer 15 minutes.

Pour the beet juice mixture over the beets, eggs, and onions. Seal the container and refrigerate. Refrigerate for at least one to 3 days; the longer they are allowed to sit the better they will taste. Good for 2-weeks.





Where there is egg, there is bacon. Egg salads are great bet. This salad has creamy eggs, crispy bacon, with a crunch of onions and celery.

You can go all-in and mix-in avocados or pickles.

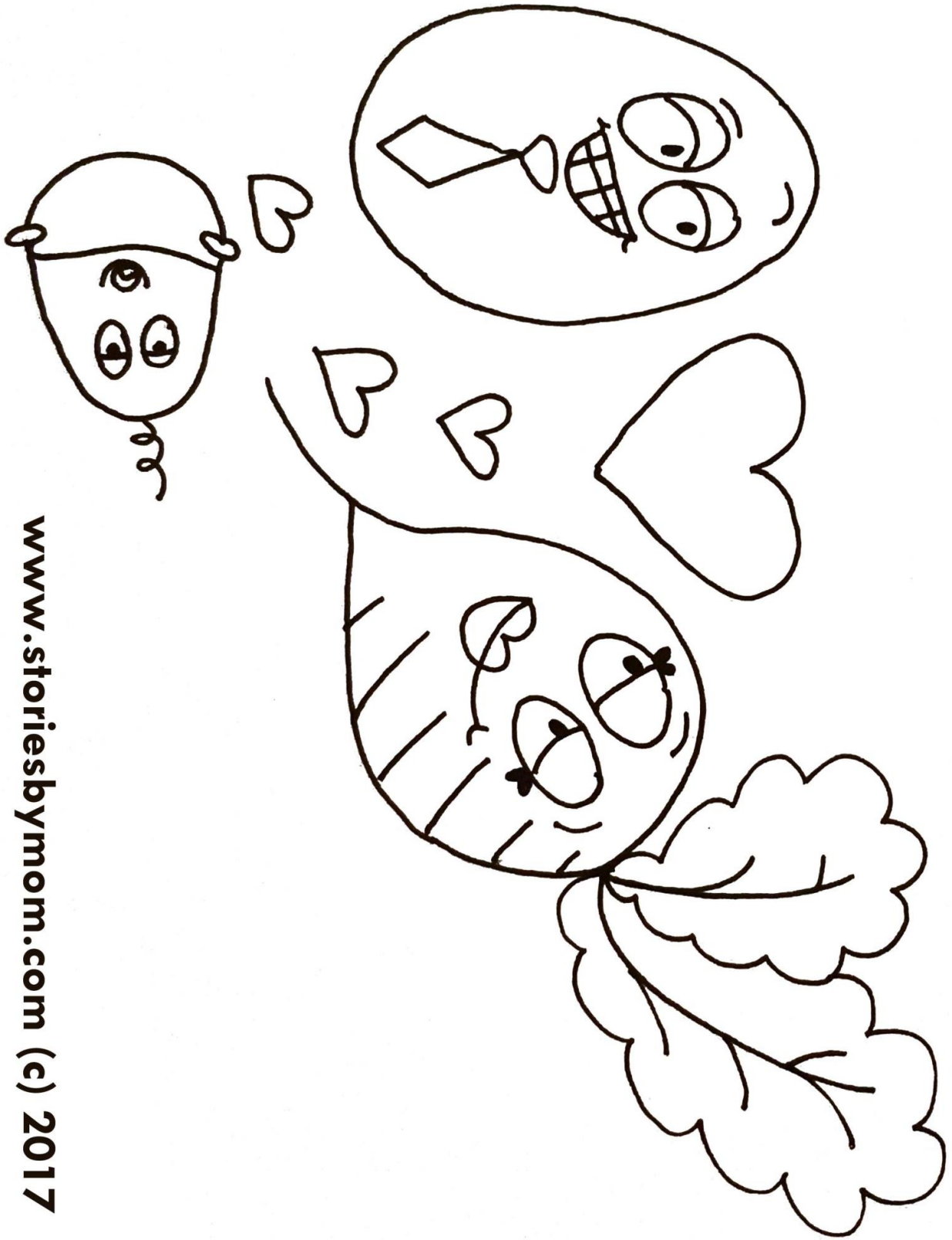
Serves 4

## INGREDIENTS

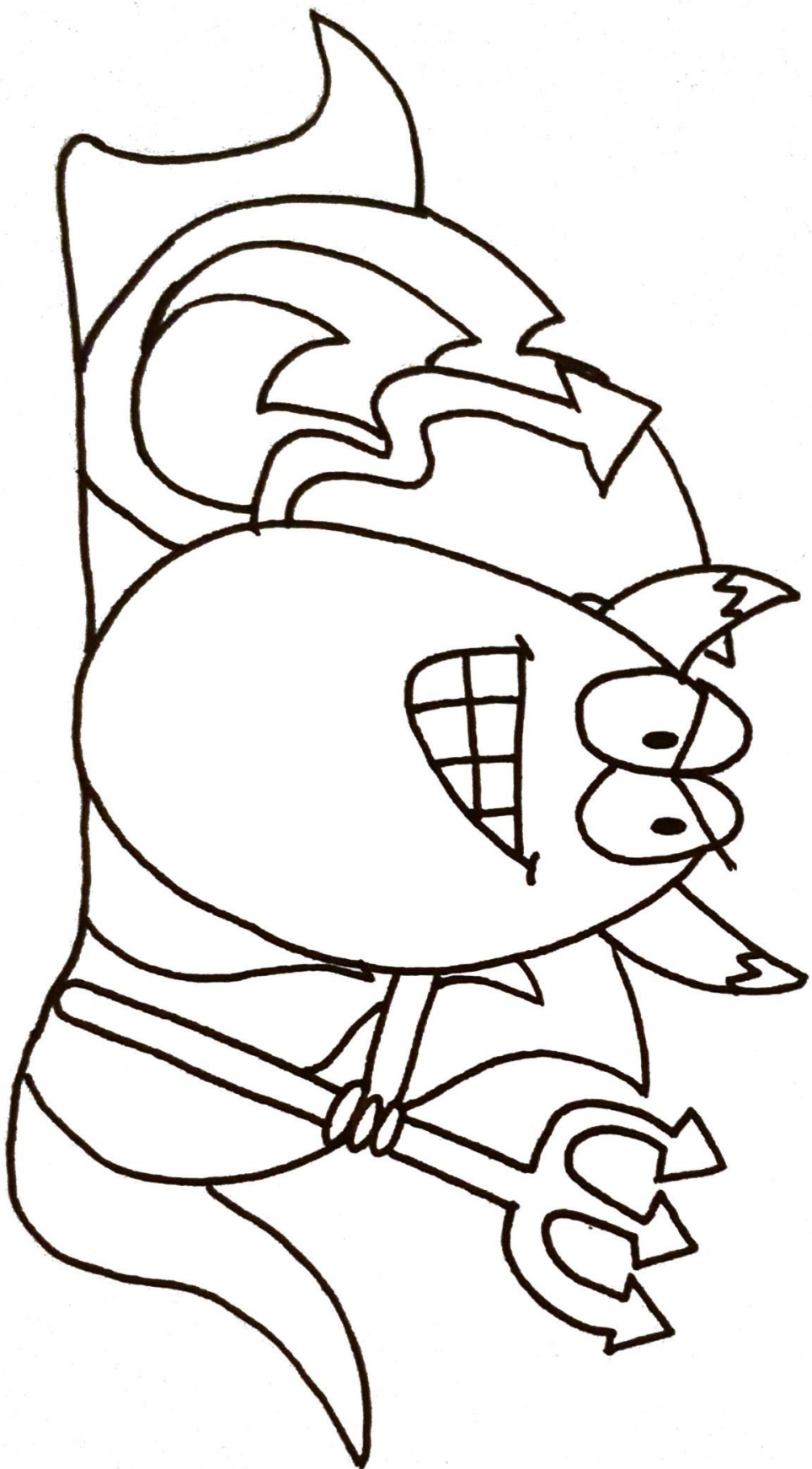
8 eggs, hard-boiled and chopped  
1/2 C. mayo  
2 green onions, chopped  
2 celery stalks, chopped  
6 slices bacon, chopped  
1 tsp Worcestershire sauce  
Salt and Pepper to taste  
1/2 tsp celery salt  
1/2 tsp dill  
1 Tbsp. yellow mustard  
8 slice of good bread or 4 large croissants, halved

## DIRECTIONS

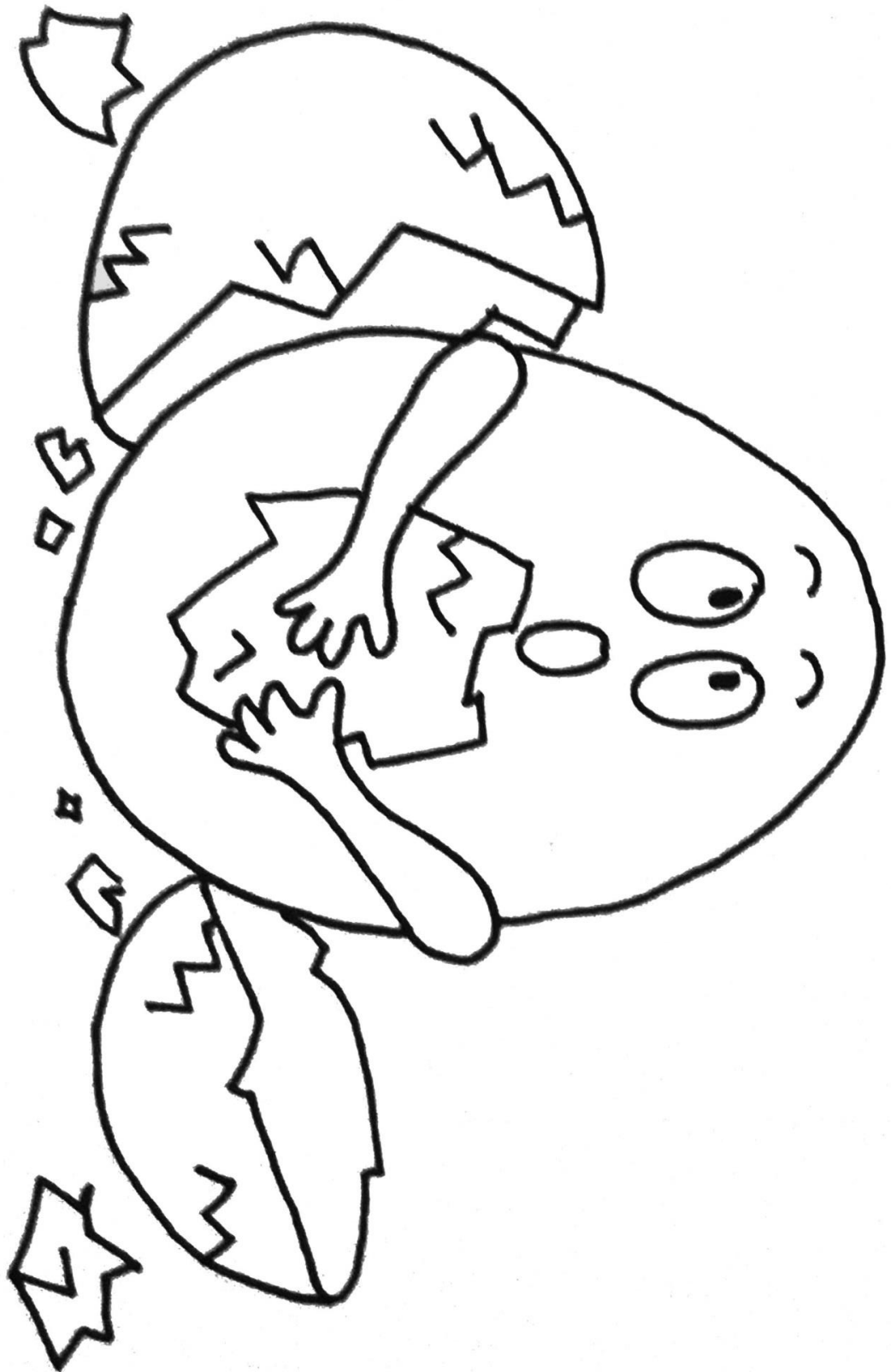
In medium bowl, combine all ingredients, except eggs.  
Mix well and adjust for taste.  
Gently fold chopped eggs into the mixture/  
Chill in the refrigerator for a few hours to meld the flavors.  
Serve as it or on good bread or croissant.



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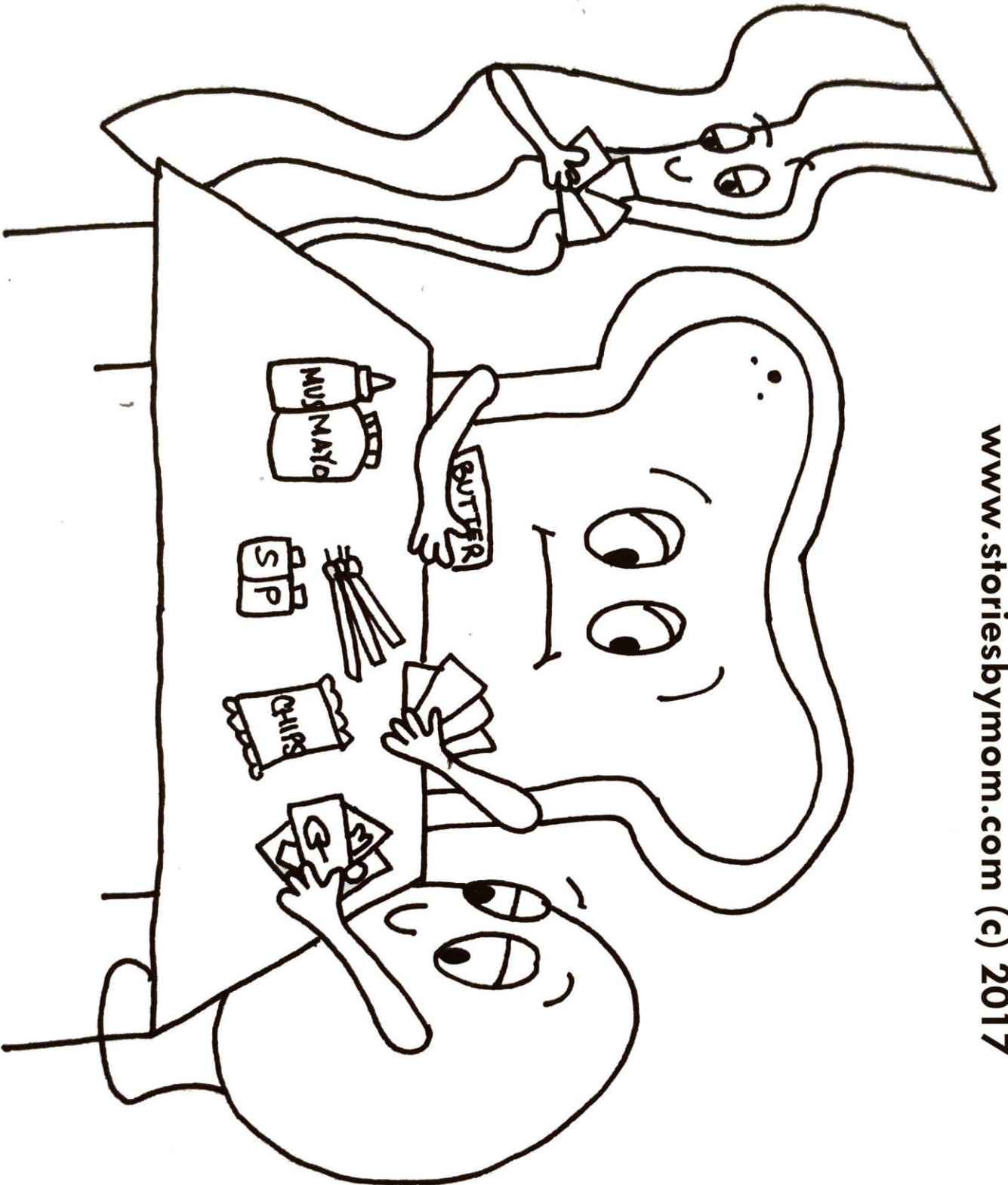


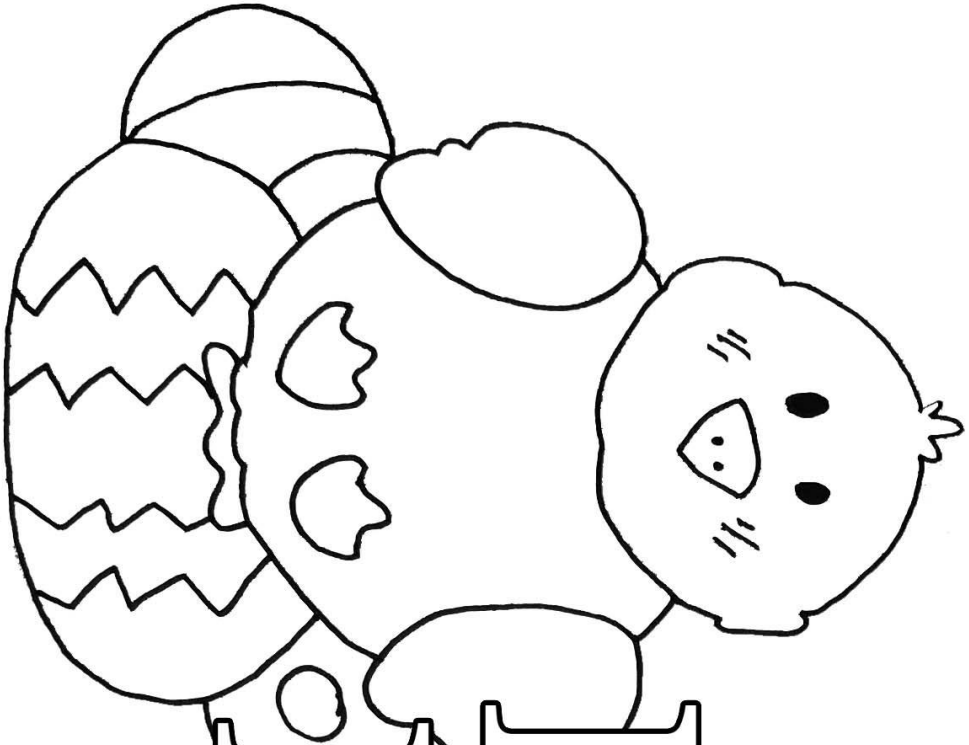
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Happy  
Easter

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We encourage you to share our activities as much as you like. We just ask that you also please share our website. Stories by Mom is a self-published book and we can use all the help we can get to get it out there. Our goal is to use our books and activities to excite children about reading and encourage growth. We hope they can relate and have fun.

Happy playing,

*Konnilaree Sanders*

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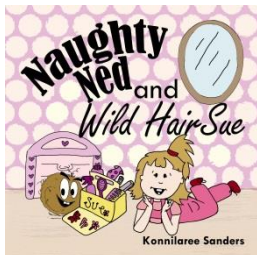


*Please remember to check out books.*

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***"I Miss You All Day All Week."***

*About, Abigail a little girl who is worried about missing her father while he works. They spend time together to think about the adventures to be had when the weekend comes.*



***"Naughty Ned and Wild Hair Sue"***

*Sue is a little girl who refuses to brush her hair. She loves her new friend Ned, a hair knot. But, the fun does not last for long as he was a naughty knot. Sue learns an important lesson about brushing her hair in this harebrained tale.*

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