

# BRUNCHING BITES AND DINNER DELIGHTS: FEED YOUR EASTER CROWD FROM MORNING TO NIGHT WITH THE HELP FROM THE MCCORMICK KITCHENS

**Treat Guests to a Feast Full of Flavor with recipes for Ham & Cheese Egg Cups, Savory One Pot Lamb, Adorable Bunny Butt Cupcakes and much more**



You may be tempted to put all your eggs in one basket on Easter morning and call it a day once Easter brunch is over. But why limit Easter to just one meal when you can enjoy seasonal favorites all day long? Keep the celebration going with savory and sweet holiday recipes that will make the occasion one to remember from brunch to dessert!

For the early risers, plan breakfast in advance with a make-ahead recipe like an Overnight Lemon Blueberry Muffin Casserole. Or, make a breakfast version of everyone's favorite, monkey bread, with the addition of sausage, Cheddar cheese and the rich flavor of country gravy.

For the main event, 'hop' into a new tradition and swap your classic ham for savory, flavorful lamb. Thanks to the popularity of a new kitchen darling, the electric pressure cooker, it's easier than ever to create what can seem like an intimidating dish. Easily combine aromatic herbs with white wine for a juicy leg of lamb in just under an hour! Finish with colorful sweets treats like creamy Carrot Cake Swirled Cream Cheese Bars and tangy Creamy Lime Bars, or delight the kids and grown-ups with Bunny Butt Cupcakes and DIY Homemade Easter Bunny Marshmallows.

Striped, polka dotted or marbled...Easter eggs just got a whole lot cooler. With simple tips and tools like rubber bands and stickers, you can create a new masterpiece on an oval shaped canvas. These are perfect for an Easter egg hunt or make a beautiful table centerpiece.

For more Easter tips, recipes and inspiration, visit [McCormick.com/Easter](https://McCormick.com/Easter). Also, check us out on [Pinterest](#), [Facebook](#) and [Instagram](#).

## Egg-ceptional Brunch for a Crowd

- [Breakfast Skillet Hash](#) – What's better than a full breakfast in one pan? This skillet meal of gooey melted cheese, fresh eggs, convenient frozen hash

browns, scallions and smoky bacon & chive seasoning is ready to serve in minutes.

- [Breakfast Monkey Bread with Sausage](#) – This savory monkey bread made from buttery biscuit dough has everything you could want for breakfast—sausage, shredded cheddar, and McCormick® Original Country Gravy. Just pull apart, and enjoy!
- [Ham & Cheese Egg Cups](#) – This perfect brunch-time finger food—ham, eggs and cheese in a flakey pastry cup—lets you nibble while you mingle.
- [Overnight Lemon Blueberry Muffin Casserole](#) — Brighten up your morning with a lemony muffin casserole that's loaded with rich cream cheese and juicy blueberries. Brown sugar and cinnamon streusel on top is the finishing touch.
- [Cheesy Egg & Spinach Casserole](#) – Easy and delicious—that's the essence of this egg casserole, loaded with meaty sausage, fresh vegetables and cheese, and big enough to feed a crowd.
- [Classic Deviled Eggs](#) – It wouldn't be Easter without classic deviled eggs sprinkled with McCormick Paprika. For an egg-specially easy prep, try pressure-cooking your eggs in a multi-cooker, which makes peeling a snap. Feeling bold? Serve a batch of colorful [Smoky Deviled Eggs](#).

#### CONTACTS:

Laurie Harrsen  
McCormick  
[Email](#)

Lauren O'Leary  
APCO Worldwide  
(646) 556-9323  
[Email](#)

#### FOLLOW US:



#### The Main Event: Lamb

- [Rack of Lamb with Quinoa-Hazelnut Crust and Mint Pesto](#)– Earthy quinoa and toasty hazelnuts combine in a flavorful crust for this Easter lamb. A refreshing mint pesto and tart yogurt sauce brighten up each bite.
- [Electric Pressure Cooker Lamb](#) – A fast and easy holiday feast. Season your leg of lamb with an herby aromatic mix and add in fresh veggies to this one pot stop that can be on your table in less than an hour!

#### Sweets & Treats

- [Carrot Cake Swirled Cream Cheese Bars](#)– Is it a carrot cake, or is it a cheesecake? It's both! This 2-in-1 Easter treat blends traditional spiced carrot cake with creamy, smooth cheesecake and a hint of lemon.
- [Homemade Easter Bunny Marshmallows](#) – Delight kids and grown-ups alike with these DIY marshmallows, shaped like bunnies, chicks, or any Easter critter you like, and decorated with brightly-colored sugar tinted with McCormick® NEON! Food Colors.
- [Creamy Lime Bars](#)— This cross between lemon bars and Key lime pie is a tangy, refreshing, easy-to-bake dessert with minimal cleanup and maximum flavor.

#### Easter Eggs to Dye For

- [Striped Easter Eggs](#)
- [Marbleized Easter Eggs](#)
- [Polka Dot Easter Eggs](#)
- [Two-Toned Easter Eggs](#)
- [Color Wash Easter Eggs](#)
- [Write-On Easter Eggs](#)

# # #

#### About McCormick

McCormick & Company, Incorporated is a global leader in flavor. With \$4.8 billion in annual sales, the company manufactures, markets and distributes spices, seasoning mixes, condiments and other flavorful products to the entire food industry – retail outlets, food manufacturers and foodservice businesses. Every day, no matter where or what you eat, you can enjoy food flavored by McCormick. McCormick Brings the Joy of Flavor to Life™.

---

Additional assets available online: [PHOTOS \(25\)](#)

<https://stage.mediaroom.com/mccormick/2018-04-01-Brunching-Bites-and-Dinner-Delights-Feed-Your-Easter-Crowd-from-Morning-to-Night-with-the-Help-from-the-McCormick-Kitchens>