

SPRING FEAST MEAL PLAN AND GROCERY LIST

You've purchased the **Spring Feast Collection** from Epicure—wondering what's next? Follow along with this simple guide and create a family feast that will have your loved ones in awe! This menu serves up to 8.



**HONEY MUSTARD
& PINEAPPLE GLAZED
HAM** | [CA/US](#)



**GREEN BEAN
CASSEROLE** | [CA/US](#)



**HERB & GARLIC
MASHED POTATOES** | [CA/US](#)

(Find each recipe on [epicure.com](#) or by clicking the link beside the recipe name)

GROCERY LIST

The following list covers everything you need to make the three dishes in your dinner menu. If you're ahead of the game, order online beforehand and have your groceries delivered right to your doorstep!

PANTRY

- 1 can (14 oz/398 ml) pineapple rings
- ¼ cup mayonnaise
- 3 tbsp coconut palm sugar

FRUITS & VEGGIES

- 6 medium potatoes, such as Russet or Yukon Gold
- 1 knob fresh ginger, about 2" long, optional
- 4 cups fresh or frozen cut green beans

DAIRY

- 1¾ cups milk, your choice
- 1 cup sour cream
- 2 tbsp butter, optional

PROTEIN

- 2 lbs (900 g) cooked, smoked boneless ham

OTHER

- 8 dried cherries
- Slivered almonds, optional

TIPS FROM THE TEST KITCHEN

PREP TIPS

Prep Ahead The Night Before:

- Coat ham with prepared glaze. Refrigerate in steamer overnight.
- Peel potatoes (if you wish) and chop into small pieces. Place in another Multipurpose Steamer or bowl; cover with cold water. Refrigerate overnight.
- If using fresh green beans (for Green Bean Casserole) wash and trim ends.

The Day Of:

- Bake ham according to recipe. Remove from steamer to a cutting board; pour juices into a small bowl. Cover both to keep warm.
- While ham is resting, cook Green Bean Casserole in oven.
- Drain potatoes. Place in washed steamer (if you don't have a second one). Follow recipe directions to make mashed potatoes.
- Slice ham just before serving. Reheat pan juices, if needed. Pour overtop. Serve with side dishes.

EASY COOKWARE SWAPS

If you don't have a Multipurpose Steamer (or two!), you can still make the recipes—no problem!

For your Honey Mustard & Pineapple Glazed Ham, use a small roasting pan just large enough to hold the ham. A small pan vs. a large one will allow for the juices to collect in the bottom without burning.

For your Herb & Garlic Mashed Potatoes, cook on the stovetop using a pot.

For your Green Bean Casserole, use a 9" x 9" pan and bake in oven. Follow directions on back of package.

COOK ONCE, EAT TWICE

Enjoy your feast again and again! Ham it up and use your leftovers to fill delicious sandwiches and omelets.

CAP OFF YOUR FEAST WITH SOMETHING SWEET

May we suggest...



APPLE PIE
CRUMBLE | [CA/US](#)



CHOCOLATE TRUFFLE
SWISS ROLL | [CA/US](#)



CHOCOLATE BROWNIE
TIRAMISU | [CA/US](#)

Be sure to add anything you need for dessert to your grocery list!