

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

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Welcome to Spring . . . A Great Time for Eggs!

It's spring — the season to enjoy the great outdoors and celebrate special occasions, like Easter, Passover, and graduation! While eggs are used all year 'round, they are especially important for many spring-and-summertime activities. They are used for cooking festive delights and for decorating and hiding just before the big Easter egg hunt.

Here's what YOU can do to have a safe and eggs-cellent spring and summer!

Clean Up, Clean Up . . . Before you begin preparing holiday dishes, remember that clean hands are key! Always wash hands with hot, soapy water *before* and *after* food preparation, as well as when you're handling raw animal products, such as raw eggs.

Beware of cross-contamination. Food borne illness can occur when kitchen equipment is not thoroughly washed between uses. Always wash surfaces and cooking equipment, including blenders, in hot, soapy water *before* and *after* food preparation.

Remember the 2-Hour Rule: Don't leave perishables out at room temperature for more than 2 hours. Bacteria love to grow in protein-rich foods. Whether you like your breakfast eggs scrambled or fried, always cook eggs until the yolks and whites are firm.

Tasting is tempting, but licking a spoon or tasting raw cookie dough from a mixing bowl can be risky. Bacteria could be lurking in the raw eggs.

Keep hard-cooked Easter eggs refrigerated until just before the hunt. Keep them *fully* chilled by storing them on a shelf *inside* the refrigerator, not in the refrigerator door



MAY DISTRIBUTION DATES

Please note that distribution for Saturday is a weekend earlier because of The National Post Office Food Drive, the dates are as follows:

Saturday, May 6th

10:00 AM-Noon

Sunday, May 7th

9:00 AM-Noon

Monday, May 8th

7:00-8:30 PM

**EASTER SUNDAY!
APRIL 16, 2017**



Recipe Corner



Ginger Ale Baked Easter Ham

Ginger Ale is a simple addition to traditional Baked Ham, but it really makes a difference and adds a lot of flavor while keeping the ham moist.

- 3-4 lbs Ham
- 1 can (12 ounce) can ginger ale (not sugar free)
- 1/2 cup brown sugar
- Place ham in baking dish or roasting pan.
- Score ham diagonally both ways about 1/8" in.
- Pour ginger ale over top.
- Pat brown sugar all over top and sides of ham.
- Bake according to ham package directions (usually 20 minutes per pound) at 350 degrees

Hot Hoagies

- 1 loaf french bread, cut lengthwise
- 2 cups cooked, shredded chicken (or two large cans chicken)
- 1/2 cup mayo
- 1/2 cup sour cream
- 2 green onions, thinly sliced
- 1/2 teaspoon garlic salt
- 2 cups shredded cheese
- Green or Black Olives, chopped
- Preheat oven to 350 degrees. Place french bread on large baking sheet. Mix all topping ingredients together in a bowl. Spread topping evenly on top of both lengths of french bread. Bake for 15-20 minutes until bubbly and edges are lightly browned. Slice into pieces and serve immediately.

Welcome Spring!

Special Dates in April and May April is National Florida Tomato Month

- * April 12th - Grilled Cheese Sandwich Day
- * April 13th - Thomas Jefferson Day
- * April 16th - Easter
- * April 17th - Boston Marathon
- * April 17-21 - Tewksbury Public School Vacation Week.
- * April 20th - National Cheddar Fries Day
- * April 22nd - National Jelly Bean Day
- * May 2nd - National Teacher Day
- * May 5th - Cinco de Mayo
- * May 5th - National Hoagie Day



Baked Cheddar Fries

- 1/2 bag of Crinkle Cut Fries
- Salt & Pepper
- 4 oz. Cheddar Cheese, shredded
- 5 strips of bacon, chopped
- Green onions for topping
- Bake crinkle-cut fries according to package (about 20 minutes on 400 degrees). Salt and pepper after they are done baking. While fries are cooking, fry bacon. Remove from grease, allow to cool, and chop. Layer fries in a small baking dish and top with shredded cheddar cheese, bacon, and green onions. Broil for 1-2 minutes until cheese is melted and bubbly!