

Mother's Day

Family Dinner Recipes

A Note From Terri

This set of recipes is huge, way more than needed for a family dinner, even in celebration of the Mothers in the family. One reason there are so many delicious selections is that I thought of my family circle of 38 and tried to include something for everyone's dietary restrictions and preferences. There are vegetarian, low calorie, low sodium, options. And, some things for picky kiddos too. Adjust the number of items and the volume of each to suit your event and your guests.

*From the Spring Family,
Happy Mother's Day*

Rosé-Aperol Spritz

INGREDIENTS

¾ cup passion fruit juice, chilled
¼ cup Aperol
¼ cup fresh lime juice
4 teaspoons sugar
1 750ml bottle sparkling rosé, chilled
Ruby red grapefruit wedges (for serving)

DIRECTIONS

Whisk passion fruit juice, Aperol, lime juice, and sugar into a large pitcher until sugar is dissolved.
Stir in rosé.
Serve spritz in large ice-filled wine glasses. Garnish with fruit.

Recipe from Bon Appetit

Avocado Fritters with Lime Cream

INGREDIENTS

LIME CREAM

1 cup sour cream
3 tablespoons green hot sauce
(such as Tabasco Green Jalapeño Pepper Sauce)

3/4 teaspoon lime zest
pinch kosher salt

FRITTERS

1 tablespoon chili powder
1/2 teaspoon black pepper
2 1/4 teaspoons kosher salt, divided
3 large eggs, beaten
1 1/2 cups panko (Japanese-style breadcrumbs)
3 medium-size firm-ripe Hass avocados, peeled and cut into 1/2-inch-thick slices
Vegetable oil

INSTRUCTIONS

Prepare the Lime Cream:

Whisk together all the ingredients. Chill until ready to serve.

Prepare the Fritters:

Stir together flour, chili powder, pepper, and 2 teaspoons of the salt in a shallow dish. Place beaten eggs in a second shallow dish.

Place panko in a third shallow dish.

Dredge avocado slices, in batches, in flour mixture; dip in eggs, shaking off excess.

Dredge in panko, pressing to adhere.

Pour oil to a depth of 1/4 inch in a large nonstick skillet.

Heat over medium-high.

Test the oil by sprinkling in a pinch of panko; it should begin to sizzle immediately without the oil popping.

Fry coated avocado slices, in batches, in hot oil until crisp and deep golden, about 1 minute on each side.

Transfer Fritters to a wire rack, and sprinkle evenly with remaining 1/4 teaspoon salt.

Skim any loose panko crumbs from oil, and let oil return to temperature between batches.

Serve immediately with Lime Cream.

Recipe from Southern Living

Spring Salad with Mint, Walnuts, and Parmesan

INGREDIENTS

3 tbsp. extra-virgin olive oil
2 tbsp. red wine vinegar
2 tbsp. Dijon mustard
1 tsp. honey
kosher salt
Freshly ground black pepper
2 medium shallots, thinly sliced
1 1/2 (5-ounce) package mixed greens (about 8 cups)
1 c. fresh mint leaves
1/2 c. walnuts, toasted
1 oz. grated Parmesan

DIRECTIONS

In a large bowl, whisk together the oil, vinegar, mustard, honey, and ¼ tsp each salt and pepper.

Stir in the shallots and let sit for 5 minutes.

Add the greens, mint, and walnuts to the dressing.

Sprinkle the Parmesan over the top and gently toss to combine

Recipe from Women's Day

Cream of Asparagus Soup

Serves 4

INGREDIENTS

2 tbsp. butter
1 clove garlic, minced
2 lb. asparagus, ends trimmed, cut into 1" pieces
Kosher salt
Freshly ground black pepper
2 c. low-sodium chicken broth
1/2 c. heavy cream, plus more for garnish
Freshly chopped chives, for garnish
Freshly chopped dill, for garnish

INSTRUCTIONS

In a heavy pot over medium heat, melt butter.

Add garlic and cook until fragrant, 1 minute.

Add asparagus, season with salt and pepper, and cook until golden, 5 minutes.

Add broth and simmer, covered, until asparagus is very tender but still green, 10 to 15 minutes.

Using an immersion or regular blender, puree soup.

If using a regular blender, be sure to stop and remove the lid a few times to avoid overheating the soup.

Return to pot, stir in cream, then warm over low heat.

Season with salt and pepper to taste.

Garnish with more cream and herbs.

Lemon Ricotta Pasta

Serves 4

INGREDIENTS

1 lb. bucatini or spaghetti

1 c. ricotta

1/2 c. extra-virgin olive oil

1/2 c. freshly grated pecorino or Parmesan

Zest and juice from 1 lemon

Kosher salt

Freshly ground black pepper

Pinch of crushed red pepper flakes

Freshly sliced basil, for serving

Recipe and Photo from Delish

In a large pot of boiling salted water, cook pasta according to package directions.

Reserve 1 cup pasta water, then drain.

Return pasta to pot.

In a medium bowl, combine ricotta, oil, pecorino, lemon juice, and zest.

Season with salt, pepper, and a pinch of red pepper flakes.

Add ricotta mixture and 1/4 cup reserved pasta water to pasta and toss.

Add more reserved pasta water if sauce is too thick.

Serve with basil, more pecorino, and a drizzle of olive oil.

CRISPY GARLIC PARMESAN BAKED CHICKEN

Serves 4

INGREDIENTS

4 chicken cutlets or two large breasts cut in half
¼ cup all-purpose flour
2 teaspoons garlic powder
1 teaspoon dried Italian seasoning
¼ teaspoon black pepper
1 teaspoon kosher salt
2 eggs + 2 tablespoons milk
1 cup Panko breadcrumbs
¾ cup grated Parmesan cheese

INSTRUCTIONS

Preheat oven to 375 degrees. Cover a baking sheet with foil or parchment paper.
In a shallow dish, combine flour, black pepper, salt, garlic powder and Italian seasoning.
In another shallow dish, whisk together eggs and milk.
In a third shallow dish, combine panko breadcrumbs and Parmesan cheese.
Pat chicken dry with a paper towel.
Set up assembly line to coat chicken in this order: flour, eggs, panko. First dredge chicken in the flour mixture, then in the eggs and then coat with the panko/Parmesan mixture. Once coated, arrange on the prepared baking sheet.
Spray tops of chicken with nonstick cooking spray.
Bake for 35-40 minutes or until crispy and golden brown and cooked through. If the tops aren't brown enough for your taste, flip on the broiler for a few minutes; careful not to let them burn.

Recipe from YellowBlissRoad

Mushroom Risotto

Serves 4

INGREDIENTS

8 c. low-sodium chicken or vegetable broth
1 tbsp. extra-virgin olive oil
1 onion, finely chopped
2 tbsp. butter, divided
2 cloves garlic, minced
1 lb. button mushrooms, sliced
1 bay leaf
4 sprigs thyme, leaves removed
kosher salt
Freshly ground black pepper
2 c. arborio rice
1/2 c. white wine
1 c. freshly grated Parmesan
3/4 c. frozen peas, thawed
2 tbsp. chopped fresh parsley

INSTRUCTIONS

In a medium saucepan over medium heat, bring chicken broth to a simmer.

Reduce heat to low.

In a large pot or Dutch oven, heat oil.

Add onion and cook, stirring often, until translucent, about 5 minutes.

Add 1 tablespoon butter, garlic, mushrooms, bay leaf and thyme.

Cook until the mushrooms have softened and are golden, about 4 more minutes,

Season with salt and pepper.

Remove mixture from the pot.

Melt remaining tablespoon butter in the pot and add the arborio rice, stirring quickly.

Cook until the grains are well-coated and smell slightly toasty, about 2 minutes.

Add the wine and cook until the wine has mostly absorbed.

With a ladle, add about 1 cup hot broth.

Stirring often, cook until the rice has mostly absorbed liquid.

Add remaining broth about 1 cup at a time, continuing to allow the rice to absorb each addition of broth before adding more.

Stir often and cook until the risotto is al dente and creamy, not mushy. (You might not need all the broth.)

Add the mushroom mixture back into the rice.
Stir in Parmesan and peas then garnish with parsley. Serve warm.

Recipe and Photo from Delish

Spicy Grilled Cauliflower Steaks

INGREDIENTS

½ cup olive oil, plus more for grill
1 large head of cauliflower (about 2½ pounds)
2 canned chipotle chiles in adobo, finely chopped, plus 3 tablespoons adobo sauce
6 garlic cloves, finely grated
6 tablespoons sherry vinegar or red wine vinegar
3 tablespoons mild-flavored (light) molasses
2 tablespoons Diamond Crystal or 1 tablespoon plus ½ teaspoon Morton kosher salt
2 tablespoons paprika
1 tablespoon dried oregano
Lemon wedges (for serving)

INSTRUCTIONS

Prepare a grill for medium-low, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off); clean and oil grates.

Remove toughest outer leaves from cauliflower (leave on any tender inner leaves).

Trim stem to create a flat base. Holding cauliflower upright on stem, slice into 4 equal slabs to create steaks.

Stir chiles, adobo sauce, garlic, vinegar, molasses, salt, paprika, oregano, and remaining ½ cup oil in a medium bowl to combine.

Liberally brush sauce on one side of each cauliflower steak and place steaks, sauce side down, on grill.

Brush second side with sauce.

Grill cauliflower until charred and beginning to soften, 7–8 minutes.

Turn, brush cooked side with sauce, and continue to grill until second side is charred and beginning to soften, 7–8 minutes.

Turn again, move over indirect heat, and brush with remaining sauce.

Cover grill and continue to grill steaks until tender (a paring knife should slide into centers of steaks with little resistance), 15–20 minutes.

Transfer cauliflower steaks to a platter. Serve with lemon wedges for squeezing over.

Recipe from Bon Appetit

HONEY GLAZED BABY CARROTS

Serves 4

INGREDIENTS

1 1/2 - 2 lbs baby carrots
1 1/2 teaspoons salt
4 tablespoons butter
4 tablespoons honey
3 tablespoons packed brown sugar
1/2 lemon, juice of
fresh ground black pepper or chopped parsley, for garnish

INSTRUCTIONS

Rinse carrots under cold water and put in a medium saucepan.
Cover with water and add salt.
Bring to a boil.
Reduce heat to medium-low, cover, and continue cooking for about 15 minutes, or until tender. Drain and set aside.
In a saute pan, melt butter over medium-low heat.
Add honey and brown sugar and cook, stirring, until sugar is dissolved.
Add the lemon juice and gently stir in carrots, coating well.
Continue heating, gently stirring, until carrots are hot and glazed.
Serve immediately garnished with freshly ground pepper or chopped parsley, if desired.

Recipe and Photo by Genius Kitchen

Raspberry-Ricotta Cake

Serves 8

INGREDIENTS

Nonstick vegetable oil spray
1 1/2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
3/4 teaspoon kosher salt
3 large eggs

1½ cups ricotta
½ teaspoon vanilla extract
½ cup (1 stick) unsalted butter, melted
1 cup frozen raspberries or blackberries, divided

INSTRUCTIONS

Preheat oven to 350°. Line a 9"-diameter cake pan with parchment paper and lightly coat with nonstick spray.

Whisk flour, sugar, baking powder, and salt in a large bowl.

Whisk eggs, ricotta, and vanilla in a medium bowl until smooth; fold into dry ingredients just until blended.

Then, fold in butter, followed by ¾ cup raspberries, taking care not to crush berries. Scrape batter into prepared pan and scatter remaining ¼ cup raspberries over top. Bake cake until golden brown and a tester inserted into the center comes out clean, 50–60 minutes.

Let cool at least 20 minutes before unmolding.

Do Ahead: Cake can be made 2 days ahead. Store tightly wrapped at room temperature.

ANGEL FOOD CAKE CHURRO BITES

INGREDIENTS

1 Prepared Angel Food Cake
1 cup sugar
¼ cup cinnamon
oil for frying

INSTRUCTIONS

Combine sugar in cinnamon in a medium-size bowl. Set aside

Cut cake into cubes approximately 1.5 inches x 1.5 inches.

Heat vegetable oil on low-medium heat.

Cover a glass plate with several layers of paper towels

Working in small batches appropriate to your pan size, fry cubes until golden brown, 7 - 10 seconds.

Remove from oil with a frying skimmer or long-handled slotted spoon.

Continue to work in batches until all the cake has been fried.

Toss warm churros in the sugar mixture to coat evenly.

Store churros in an air-tight container

Recipe Adapted from What Molly Made