

# Make a plan for your Easter buffet

By **Lori Gysel & Gerry Kentner**  
[whatscooking@theifp.ca](mailto:whatscooking@theifp.ca)



## What's Cookin

Happy Easter! Today's photo is of the Easter buffet that I served last year. I'm a big fan of buffets when you're having a crowd, as it simply takes too long to pass all the platters around the table and there is definitely not enough room on the table to fit them all! Plus, you get the "wow" effect when people first see how beautiful the buffet is.

Some of the items on the buffet in the photo we have had in the paper previously—the asparagus and gruyere tart was in last May. (<http://www.theifp.ca/community-story/5607394-what-s-cookin-can-t-wait-for-the-farmers-market-season/>)

We've had devilled eggs in before and if you want to make the ham—just read the instructions on the package. It is super easy to cook.

So, in order to not spend your life in the kitchen for this meal—here's your plan of attack: the day before you can make the potato salad (let it come up to room temp before serving), veggies, smoked salmon platter including capers, onion and lemon. Then the day of, you simply have to bake the ham and lay everything out—I'm assuming that you are not making the asparagus tart. If you are, it must be done on the day of as well, but does not have to be served hot—can be served at room temperature.

Then, if you are wise, you will have asked all of your guests to bring a dessert—making it simple for you to just lay them out with coffee/tea.

Have fun and keep cooking!



### Greek Style Potato Salad

#### DRESSING INGREDIENTS

- zest of one lemon
- juice of one lemon
- 2 tbsp dried oregano
- 1/4 cup olive oil
- 1/2 cup plain greek yogurt
- 1/4 cup crumbled feta cheese
- salt and pepper to taste

#### SALAD INGREDIENTS

- 2 lb. baby potatoes, cut in half
- 2 tbsp olive oil
- salt and pepper
- 1/2 cup chopped fresh dill
- 1/2 cup kalamata olives, pitted and cut in half

- 1/2 cup crumbled feta cheese
- 2 tbsp capers
- salt and pepper to taste

#### METHOD

1. Toss potatoes with olive oil, salt and pepper in a bowl. Place on a parchment-lined baking sheet and bake in a pre heated 425 F degree oven until cooked through and golden. Approximately 30 minutes. Set aside to cool.
2. Make dressing by whisking together all dressing ingredients.
3. Add remaining ingredients and dressing to potatoes. Taste for seasoning.
4. Best served at room temperature— not cold.



- Ceramic & Porcelain Tile Installation
- Bathroom Renovations
- Kitchen Backsplashes
- Heated Floors

**Dave LoDuca**  
 416-989-7809 • 905-877-1936



**Elizabeth's**  
 —downtown georgetown—

STELLA YORK  
 ALFRED ANGELO  
 ESSENCE OF AUSTRALIA  
 SOPHIA TOLLI

bridalsplendor.com | 905.873.1470

Come and discover your perfect piece.

**RUSTIC**      **PURE**      **BOLD**

Visit our extensive showroom full of NEW products for inspiration!

**Bath & Kitchen Studio**      Expert Service      Excellent Prices      332 Guelph Street, Georgetown  
 (Across from Canadian Tire)  
 905-702-0885 • www.bathstudio.ca

## UGLY BATHTUB?

Don't Replace, Refinish!

- FAST, 2-DAY PROCESS
- THOUSANDS LESS THAN REPLACEMENT!

**BEFORE**

"Yesterday, my bathtub was ugly. Today, it's beautiful!"

**After!**  
 ALL WORK GUARANTEED

**Miracle Method**  
 SURFACE REFINISHING

Visit Our Showroom  
 247 Armstrong Avenue Unit 10 Georgetown  
 Monday-Friday, 8:30 to 4:30.  
 Evenings and weekends by appointment  
 Call for a free estimate:  
**905-494-1915**

We Also Repair and Refinish:

- Countertops
- Tile Showers, Walls & Floors
- Sinks & Vanities
- Fiberglass Tubs & Showers
- Cabinet Doors

Each Miracle Method franchise independently owned and operated.  
 See our work at [MiracleMethod.com/brampton](http://MiracleMethod.com/brampton)