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12 large eggs, hard boiled and peeled  
cup mayonnaise  
1½ tsp. mustard (or add to taste)  
1 tsp. rice vinegar (or white vinegar)

¼ tsp. garlic powder  
tsp. salt (or add to taste)  
1 small carrot, peeled and sliced into rings  
6 black olives

Peel 12 hard-boiled eggs. With a sharp knife, slice off a very thin layer from the base of the egg - this will give it a flat surface to stand on a platter. Cut off a generous top third of the egg. Squeeze around the egg base gently to loosen the yolk and it should pop right out. Keep the lids paired with their bases. In a medium mixing bowl, combine 12 cooked yolks and mash well with a fork. Add mayonnaise, mustard (either recipe amount or to taste), rice vinegar (or white vinegar), garlic powder and salt (or season to taste). Mash everything together until smooth. Transfer mixture to reclosable plastic bag or pastry bag, and pipe generously into egg bases. Place top back over the base and press down slightly to adhere. For the eyes, poke through an olive with a plastic straw several times then gently squeeze down the straw and the little circles of olives will pop right out. For the beaks, thinly slice a few rings of carrot and cut each ring into sixths. Insert 2 olive spots for eyes and 2 carrot wedges the beak. Yield: 12 deviled egg chicks.

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16 oz. ziti  
¼ cup butter cubed  
¼ cup all-purpose flour  
2 cups 2% milk  
2 cups shredded extra sharp white Cheddar  
cheese

½ cup grated Parmesan cheese  
1 tsp. garlic powder  
½ tsp. pepper  
3 cups cubed fully cooked ham  
10 oz. frozen chopped spinach thawed and  
squeezed dry

Preheat oven to 375°F. Spray a 9x13-

