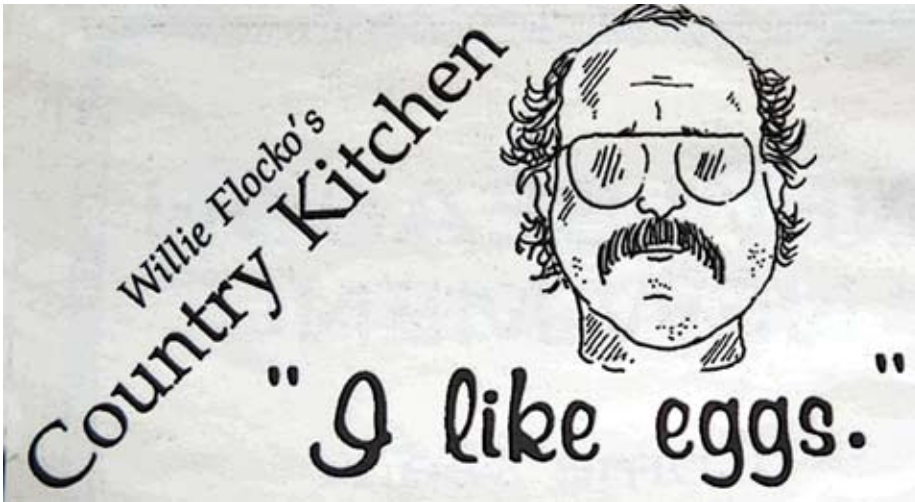


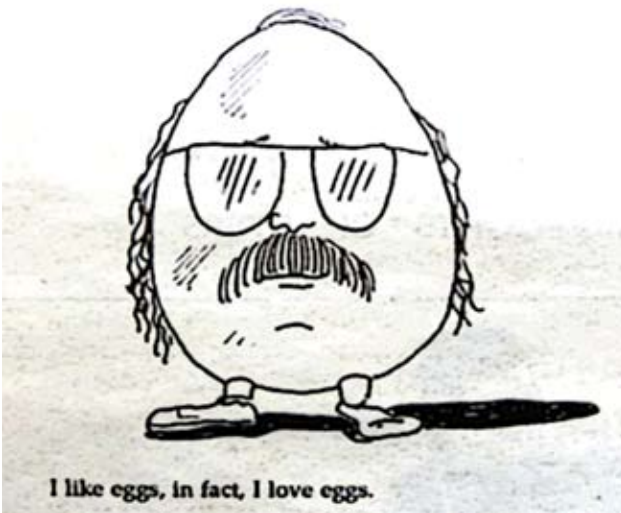
# Willie Flocko's.....COUNTRY KITCHEN



One of my favorite incidents in sports history happened at a boxing match several years ago between Michael Spinks and Mike Tyson. Tyson ended the fight in about 50 seconds of the first round by knocking Spinks out. Spinks remained unconscious for several minutes; when he recovered, he was asked by the doctor and his handlers if he was ok...Spinks replied, "I like eggs." A few minutes later, when asked about the fight, he again replied, "I like eggs."

I like eggs too, which is truly a blessing at this time of year because I always have several dozen Easter eggs in the refrigerator following the annual Flock Easter Egg Coloring Extravaganza. Yes, I still dye Easter eggs every year, even though all of the little Flockettes have flown the Flocko nest. When I dye Easter eggs, I always use about 3 times as much dye as is called for, or 3 tablets instead of one, as the case may be. This produces dark, vibrant colors, unobtainable by following the directions on the box.

So what do I do with all of my colored eggs?



## Easter Egg Salad with Dill

8 hard-cooked Easter eggs  
 1/2 cup finely chopped purple onion  
 1/3 cup chopped fresh dill  
 1/2 cup mayonnaise  
 1/4 cup daisy sour cream  
 1/4 cup prepared Dijon-style mustard  
 salt and freshly ground pepper, to taste

Peel the Easter eggs and quarter them. Place in a mixing bowl with the onion and dill.

In another bowl, whisk together the mayonnaise, sour cream, and mustard and pour over the eggs, onion, and dill.

Toss gently, season to taste with salt and pepper, and toss again.

This can be used as a salad, but is especially good served on dark rye or black bread.

## Asparagus and Easter Egg Salad

Chop several Easter eggs; add mayonnaise to desired consistency; add a touch of Dijon-style mustard. Stir in briefly blanched, fresh asparagus tips. Serve as a salad.

## Deviled Easter Eggs with Foie Gras

For this one, you will really want to splurge. This is a Flock family favorite.

2 Easter eggs, hard-cooked  
 2 slices of canned Foie Gras (Go for the gusto. Use real "Foie Gras," not "pate de Foie Gras."  
 1 tablespoon minced onion  
 1 teaspoon milk  
 1/2 teaspoon bottled mustard sauce  
 minced carrot  
 salt and pepper to taste  
 minced green onion or fresh chives

Cut eggs in half lengthwise and remove yolks. In small bowl, mash yolks and Foie Gras with fork. Add onion, milk, mustard sauce, 1 Tablespoon carrot, salt and pepper; blend well. Stuff whites with mixture. Garnish each half with minced carrot and green onion. Makes 2 servings.

## Deviled Easter Eggs (Basic Deviled Easter Eggs)

8 hard-cooked Easter eggs  
 1/4 cup salad dressing or heavy cream  
 1/2 teaspoon dry mustard  
 Salt and pepper  
 Paprika

Cut eggs into halves. Remove yolks, mash, and mix with next 4 ingredients. Stuff egg halves with the mixture. Sprinkle with paprika. Chill before serving.

## Deviled Easter Eggs with Anchovies

Use basic deviled Easter egg recipe, adding 1 can (3/4 ounce) anchovy fillets, drained and crushed, or 1 Tablespoon anchovy paste to egg yolks. Garnish with capers.

## Deviled Easter Eggs with Deviled Ham

Use basic deviled Easter egg recipe, adding 2 or more tablespoons deviled ham to egg yolks. Garnish with parsley.

## Pickled Easter Eggs (Izzy Nelson's Pickled Easter Eggs)

This is a recipe given to me some time ago by long-time Moab resident Izzy Nelson.

Save all of the "juice" leftover from various pickled products, e.g. dill pickles, sweet pickles, pickled peppers, pickled vegetables, etc. Pour all this leftover "juice" into a gallon jar and add the "juice" from one can of pickled beets. Add as many peeled Easter eggs as will fit. Let this marinate in your refrigerator for a few weeks and then start eating them.

## Roger's Pickled Easter Eggs

This is probably the easiest recipe of all.

Take one fifty cent piece or two quarters and go to Roger and Lynn Travis' Fat City Smokehouse. Give Roger the fifty cents. He'll give you a pickled Easter egg.

*Our buddy BILL BENGE died  
in 2006.*

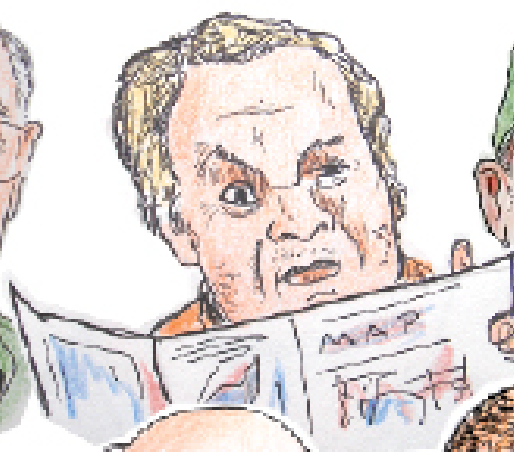
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October-November 2014



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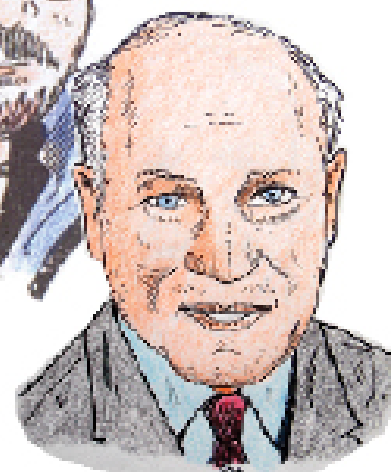
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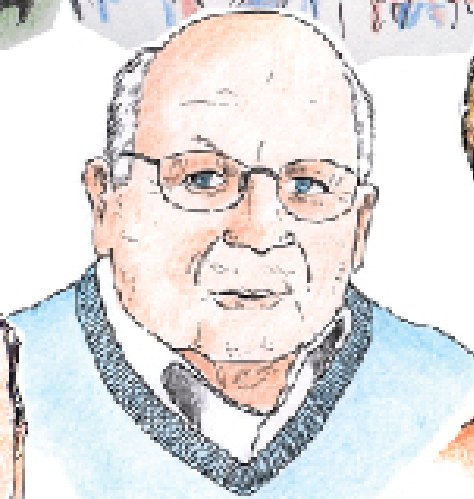
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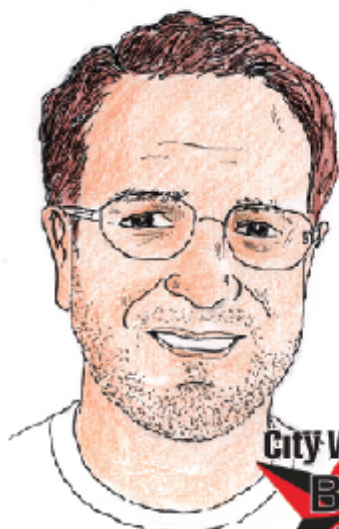
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