



MARTHA STEWART

Living

A
SPECIAL
ISSUE

The

BEST

NEW STRATEGIES,
RECIPES & TIPS

15 GREAT IDEAS FOR
CELEBRATING
EASTER

ENTERTAIN
WITH EASE
ANY NIGHT OF
THE WEEK

'GOOD THINGS'
MADE EVEN BETTER

9 QUICK-FIX
DECORATING
TRICKS



SPLENDORS OF *Spring*

THERE MAY BE NO SEASON as lovingly anticipated as spring, whose arrival is a time for celebration and an inspiration to cook. We've waited months for this moment, when the sun reasserts itself, winter's chill wanes, and farmers' markets begin to deliver on nature's annual promise of spectacular flavors, textures, and colors. From a crisp start to a sweet finish, our springtime menu highlights the best and brightest from the farm stand: French Breakfast and Easter Egg radishes, globe artichokes, young peas and their tender shoots, firm green asparagus, and new potatoes. Its centerpiece is a succulent braised lamb. When the raw materials are this alluring, they invite us to gather for a meal—the finest rite of spring we know.

PHOTOGRAPHS BY DANA GALLAGHER TEXT BY ADEENA SUSSMAN

A top-down photograph of a white ceramic plate with a gold rim. The plate is set on a white napkin. It features two halves of a hard-boiled egg, several whole radishes of various colors (red, purple, and white), and a crostini topped with a thick spread of anchovy butter. A small bowl of more anchovy butter is visible in the upper left corner. A silver butter knife with a white handle is placed on the left side of the plate. The background is a light-colored surface.

**HARD-COOKED EGGS
WITH RADISHES &
ANCHOVY-BUTTER CROSTINI**

SUNNY STARTER

Hard-cooked farm-fresh eggs add a rich touch to colorful, mild radish varieties, briny anchovy butter smeared on crunchy toast, and flaky sea salt.

A NATURAL PLACE

OPPOSITE: Welcome your guests with flights of fancy. Line tiny wicker baskets with plastic wrap, fill with clump moss, and adorn with bright butterflies (or dried or silk flowers).



STEAMED GLOBE ARTICHOKES
WITH PECORINO VINAIGRETTE &
FRIED GARLIC CHIPS

ASPARAGUS & PEA SALAD
BRAISED LEG OF LAMB
WITH POTATOES & OLIVES



DELIGHTFULLY SLOW FOOD
OPPOSITE: Globe artichokes, nature's most intriguing pull-apart delicacy, pair well with robust Italian flavors. Serving the artichokes with a zesty Pecorino Romano vinaigrette and toasty slivers of garlic is a lighter alternative to stuffing them with breadcrumbs.

GLORY OF APRIL
ABOVE: Raw asparagus, peas, and wispy pea shoots are tossed in a creamy, tangy buttermilk dressing laced with tarragon and other herbs. RIGHT: For a leg of lamb that's moist, tender, and falling off the bone, try braising the meat instead of roasting it. New potatoes and olives can be cooked alongside the lamb.

A top-down photograph of six mini éclairs arranged on a white rectangular tray. Each éclair is nestled in a white, scalloped-edged paper liner. The éclairs have a golden-brown, slightly puffed exterior and are dusted with white powdered sugar. They are filled with a thick, white cream and topped with fresh, sliced strawberries. The tray is set on a light-colored surface, and a metal sifter containing powdered sugar is visible in the upper right corner. The text 'MINI ÉCLAIRS WITH STRAWBERRIES & CREAM' is centered on the tray.

MINI ÉCLAIRS WITH
STRAWBERRIES & CREAM

FEATHERLIGHT PASTRY

These airy éclairs are simple to make, thanks to choux (cream-puff) pastry, which can be mixed, piped, and frozen ahead and baked on the day of the dinner. The ethereal whipped cream inside is infused with fresh vanilla bean. Macerating the strawberries with mint and a bit of sugar heightens the berries' sunny flavor. Artful pastry paper cradles each éclair for a decorative touch.

MEYER LEMON CRÊPE CAKE

CITRUS APPEAL

Endless layers of delicate crêpes and creamy citrus curd are beautiful to behold and bursting with the irresistible flavor of Meyer lemons, which are more fragrant and less acidic than other varieties. Used in the curd and the candied topping, Meyer lemons subtly elevate this confection, taking it from simply delicious to pedestal worthy. The candied lemons, the crêpes, and the filling can all be prepared in advance and assembled just before serving.



Created by Christine Albano, Tanya Graff, and Abbey Kuster-Prokell

SEE RECIPES SECTION
SEE GUIDE FOR SOURCES

MORE FRESH SPRING MENUS
AT marthastewart.com/spring-dinner-menus