

Food Safety Tips for Easter Traditions

(NAPSA)—From Easter treats to family feasts, another food-filled holiday is fast approaching. Whether serving a traditional dinner of honey-baked ham, brisket or lamb, or dyeing eggs with the kids, food safety should be top of mind.

“Like all perishable foods, eggs and ham must be handled and stored properly to prevent potential foodborne illness,” said Don Dalton, president, U.S. Poultry & Egg Association. “As long as consumers follow a few simple guidelines such as cooking foods to a safe internal temperature and storing foods properly, leftovers will not only be safe to eat, but as delicious as the day they were originally prepared.”

The Partnership for Food Safety Education offers the following food safety tips to Fight BAC!™:

- Always wash hands with soap and water before and after food preparation, especially when handling raw animal products like lamb and eggs.

- Beware of cross-contamination. Bacteria can spread from one food to another if hands, kitchen utensils, and surfaces are not thoroughly washed between uses. Always wash surfaces and cooking equipment, including cutting boards and blenders, in hot water and soap, before and after food preparation.

- Remember the Two-Hour Rule: Don't leave perishables out at room temperature for more than two hours, including eggs. Keep hard-cooked Easter eggs fully chilled by storing them on a shelf inside the refrigerator, not in the refrigerator door.

- After the Easter egg hunt, place eggs back in the refrigerator until it's time to eat them. Discard any eggs that are cracked, dirty, or that children didn't find within two hours.



Food safety is an important part of having a happy and healthy holiday.

- Consider buying one set of eggs for eating and another set for decorating.

For more Food Safety Tips from the Partnership for Food Safety and Wal-Mart Stores, visit www.walmartstores.com and look for “Fighting BAC!™ At Wal-Mart.”

Eleanor's Potato Salad Ⓟ

- 1 cup mayonnaise
- ¼ cup cider vinegar
- 2 tbsp. sugar
- ½ cup chopped onion
- 1 tsp. McCormick® Ground Black Pepper
- 1 tsp. McCormick® Ground Mustard
- 1 tsp. McCormick® Garlic Powder
- 2½ lbs. potatoes (7 or 8 medium),
cooked, peeled, and cubed
- 4 hard-cooked eggs, chopped

In large bowl, combine mayonnaise, vinegar, sugar, onion, pepper, mustard, and garlic powder. Stir in potatoes; gently fold in eggs. Cover and chill four to 24 hours. Sprinkle with chopped chives, if desired. *(makes 6 servings)*

Wal-Mart Family Cookbook: 80 Delicious Winning Recipes from Wal-Mart Associates.