

RISE: ARE YOU DIGGING THROUGH PAST RECIPES FOR SOME SPRINGTIME INSPIRATION? I'M RISE JILL MILLER.

MARY BETH HARRINGTON, MCCORMICK KITCHENS FLAVOR EXPERT, SAYS THAT WHEN IT COMES TO SPRING CELEBRATIONS, KEEP IT SIMPLE.

MARY BETH: I LIKE TO HAVE ONE GO-TO RECIPE WITH CREATIVE TWISTS TO SEE ME THROUGH THE SEASON. THAT WAY, I NEVER HAVE TO WONDER WHAT I'M MAKING, OR SERVE THE SAME DISH TWICE! PLUS, TRYING NEW FLAVORS IN A RECIPE I'M COMFORTABLE WITH IS A GREAT WAY TO DISCOVER NEW FAVORITES.

RISE: SO, WHAT ARE SOME FAVORITES YOU'D RECOMMEND?

MARY BETH: SIMPLE DESSERTS ARE MY GO-TO FOR SPRING, AND LEMON CHEESECAKE BARS ARE MY FAVORITE -- THEY'RE SO VERSATILE. LEMON IS A SEASONAL FLAVOR, AND IT ADDS A TWIST TO CLASSIC CHEESECAKE. FOR A NEW TAKE, I SUBSTITUTE ORANGE OR RASPBERRY EXTRACTS FOR LEMON EXTRACT. YOU CAN ALSO TOP THE BARS WITH A BLEND OF BERRIES AND VANILLA EXTRACT AS AN ELEGANT GARNISH FOR SPECIAL OCCASIONS.

RISE: FIND MORE SPRING FLAVOR INSPIRATION AND EYE-CATCHING LOOK BOOKS AT MCCORMICK DOT COM.