

**RISE: SPRING IS IN THE AIR. I'M RISE JILL MILLER.**

**CELEBRATE SPRING WITH SWEET AND SAVORY DISHES INSPIRED BY THE HUES AND FLAVORS  
OF THE SEASON.**

**MARY BETH HARRINGTON OF THE MCCORMICK KITCHENS**

**MB: HOSTING A SPRING BRUNCH IS A GREAT WAY TO SPEND TIME WITH FAMILY AND FRIENDS.**

**AND, WITH A COUPLE EASY TIPS, COOKS OF ANY LEVEL CAN MAKE A FLAVORFUL AND  
MEMORABLE MEAL.**

**RISE: CAN YOU SHARE SOME OF THOSE QUICK TIPS?**

**MB: SKIP THE FUSS. PICK RECIPES YOU CAN MAKE AHEAD, LIKE AN EASY EGG CASSEROLE OR  
OVERNIGHT FRENCH TOAST. THEN, MAKE A TRADITIONAL DISH MORE MEMORABLE BY ADDING  
YOUR OWN DELICIOUS TWIST. GIVE DEVEILED EGGS FLAVOR VARIATIONS WITH TARRAGON AND  
CAPERS OR CURRY. ADD VARIETY BY MAKING A DOUBLE BATCH OF A FESTIVE DESSERT RECIPE,  
AND USE DIFFERENT EXTRACTS AND FOOD COLOR TO MAKE TWO UNIQUE TREATS AT ONE  
TIME. TRY LEMON EXTRACT WITH YELLOW FOOD COLOR, OR RASPBERRY EXTRACT WITH BLUE  
FOOD COLOR.**

**RISE: FOR MORE IDEAS ON HOW TO CREATE A FLAVORFUL SPRINGTIME GATHERING, VISIT  
MCCORMICK DOT COM.**