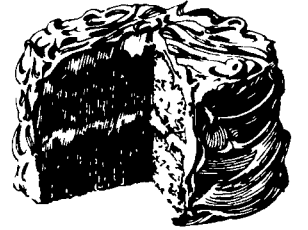


# Home On The Range



## Make a ham for Easter

If the centerpiece of your Easter dinner is a tasty baked ham, you might want to try some of the tasty glazes suggested below.

But before you cook your ham, make sure you read the label to see what kind of ham you have. Hams labeled "fully-cooked" may be eaten without further cooking. To serve hot, heat to an internal temperature of only 140°F. Hams labeled "cook-before-eating" should be cooked to an internal temperature of 160°F.

If the label does not specify the type of ham, ask the meat retailer. As a guide, most hams are "fully cooked" by the meat processor.

If you are like most cooks, you'll find that your hungry family didn't quite devour all your tasty Easter dinner. Don't despair, there are plenty of creative ways to use ham with other dishes. You could grind up your leftovers for ham loaf, or slice it down and grill the slices. For other ideas on using up your leftovers, look over the recipes below.

### ALOHA HAM LOAVES

- 2 pounds ground smoked ham
- 6 slices canned pineapple
- 6½ square pimiento
- 1½-ounce can evaporated milk
- ½ teaspoon curry powder
- 1 tablespoon instant minced onion
- 1 egg, beaten
- ½ cup crushed unsalted crackers
- 2 tablespoons catsup
- 1 tablespoon snipped parsley

Place a pineapple slice in the bottom of each 6 aluminum pans. Fill center of each pineapple slice with a square of pimiento. Mix 2 tablespoons evaporated milk with curry powder and sprinkle 1 teaspoon of the liquid over each pineapple slice. Add remaining evaporated milk to instant onion. Lightly but thoroughly combine ground ham, egg, cracker crumbs, catsup and parsley; mix in evaporated milk with onion. Divide meat mixture in sixths and place 1 portion on pineapple ring in each pan, pressing lightly to mound. Cover each pan tightly with aluminum foil, securing around rim of pan. Place on grill and cook at low to moderate temperature 45 to 55 minutes or until done. Invert pans to remove loaves and serve pineapple side up. Makes 6 servings.

### PLANKED HAM SLICE

- 1 "fully-cooked" smoked ham slice, cut ½ inch thick (about 1 pound)
  - 1 cup hot seasoned mashed potatoes
  - 1 cup hot mashed rutabaga
  - 1 tablespoon hot skim milk
  - 1 tablespoon butter or margarine
  - 2 teaspoons chopped chives
  - 1/8 teaspoon salt
  - 1/8 teaspoon white pepper
- Trim excess fat from ham slice.

Place ham slice on rack in broiler pan so surface of meat is 3 to 4 inches from heat and broil 5 minutes. Meanwhile, combine potatoes, rutabaga, butter, skim milk, chives, salt and pepper. Keep warm. Transfer ham slice to an oiled wooden plank or metal sizzle platter. Tube or spoon mashed vegetables around edge of ham slice to edge of plank or platter. Continue broiling 7 to 8 minutes. Makes 4 servings.

### PEACHY HAM SLICES

- 2 boneless "fully cooked" ham slices, cut ½ to ¾ inch thick
- 1 1-pound can sliced peaches
- 2 tablespoons sugar
- 2 teaspoons cornstarch
- 1/8 teaspoon nutmeg
- ½ cup orange juice
- 1 tablespoon lemon juice
- 1 tablespoon butter or margarine

Cut ham slices in half. Drain sliced peaches; reserve ½ cup syrup. Combine and mix sugar, cornstarch and nutmeg. Add peach syrup, orange juice and lemon juice. Stir until free of lumps. Melt butter or margarine in skillet. Brown ham slices lightly on both sides; remove from skillet and keep warm. Add cornstarch mixture to skillet; cook until thickened and clear, stirring constantly. Add ham and peach slices; heat thoroughly. Makes 4 servings.

### BAKED PENNSYLVANIA HAM WITH SPARKLING CHERRY GLAZE

- 1 boneless "fully-cooked" smoked half ham
  - 1 10-ounce jar cherry jelly
  - ½ cup light corn syrup
  - ½ teaspoon ginger
  - 1 clove garlic, sliced
  - Canned sliced pineapples or apples, for garnish
  - Parsley or watercress, for garnish
- Remove wrapping and casing from ham. Place ham on rack in shallow roasting pan. Insert meat thermometer so bulb is in center of thickest part of ham. Cover face of ham with aluminum foil to keep it moist. Bake in 325°F. oven as directed on package label or until meat thermometer reads 140°F. It will take about 2 hours to heat a 6 to 8 pound half ham. While ham is baking, prepare glaze. Combine jelly, corn syrup, ginger and garlic in saucepan. Bring to simmering stage; simmer 3 to 4 minutes. Remove garlic from sauce and discard. Brush glaze over ham 2 to 3 times during the last 30 minutes of baking. Garnish with sliced pineapple or apples and parsley or watercress. Serve leftover glaze with ham. Count on 3 to 4 servings per pound of ham.

### SPICY CRUSTED HAM

- 1 boneless "fully cooked" smoked half ham
- ½ cup light brown sugar
- ¼ cup fine dry bread crumbs
- ¼ teaspoon dry mustard



If you're looking for a way to use up leftover Easter ham, try this easy, one-dish Up-side-Down Supper.

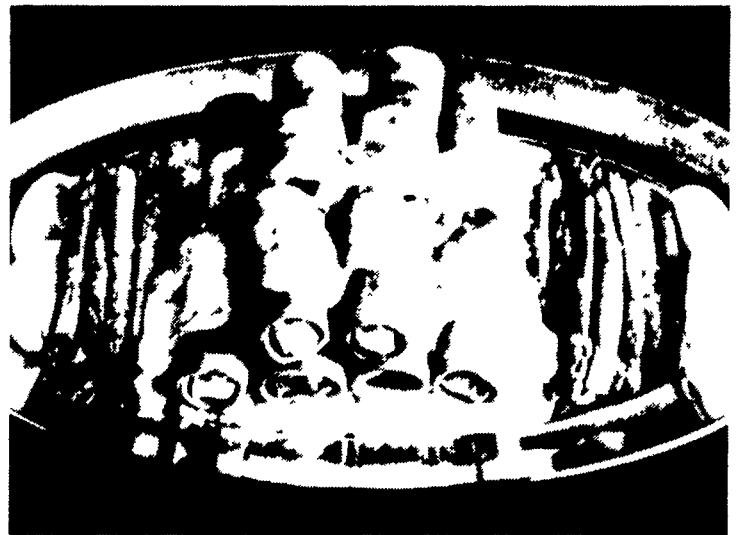
- ¼ teaspoon allspice
- ¼ teaspoon black pepper
- ½ cup light or dark corn syrup
- Whole cloves, optional

Place ham, fat side up, on rack in shallow roasting pan. Insert meat thermometer so bulb is in center of thickest part of ham. Cover ham slice with aluminum foil to keep it moist. Bake in 325°F. oven as directed on package label or until meat thermometer registers 140°F. It will take about 2 hours for a 6 to 8 pound half ham. While ham is baking, prepare topping. Combine brown sugar, bread crumbs, mustard, allspice and pepper; mix well. Bring corn syrup to a boil; set aside. Thirty minutes before end of baking time stud with whole cloves, if desired; brush top and sides of ham with syrup. Sprinkle with about ½ of the crumb mixture. Bake 10 minutes. Drizzle with about ½ of the remaining syrup and sprinkle with ½ of the remaining crumbs. Bake 10 minutes longer. Repeat to use remaining ingredients. Allow 3 to 4 servings of ham per pound.

### CURRY SAUCE

- 2 tablespoons butter or margarine
- 2 tablespoons flour
- ¼ teaspoon salt
- ¼ teaspoon curry powder
- 1/8 teaspoon pepper
- 1 cup milk
- 1 teaspoon sherry or sherry flavoring

In saucepan, melt butter over low heat. Blend in flour, salt, curry powder and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat; stir in milk and sherry. Heat to boiling, stirring constantly. Boil and stir 1 minutes.



These Crab-Stuffed Ham Rolls make a luscious treat for guests.

## Featured Recipe

With the warmer weather just around the corner, you'll want to spend less time in the kitchen but still provide your family with nutritious meals. And apples can do just that.

So surprise your family with this delicious Pennsylvania apples side dish, Waldorf Apple Chutney, from the Pennsylvania Apple Marketing Board.

### Waldorf Apple Chutney

- 1 cup cider vinegar
- 1 cup honey
- ½ cup sugar
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon cloves
- 4 cups chopped unpeeled red apples
- 1 cup sliced celery
- 1 cup chopped nuts
- 1 cup raisins

In large saucepan, bring vinegar, honey, sugar and spices to a boil. Reduce heat and simmer 5 to 10 minutes until mixture thickens slightly. Add remaining ingredients and simmer uncovered 30 to 40 minutes or until thickened. Chill well before serving. Make 3½-cup servings

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543

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