

Home on the Range

Tradition Made Easy

SIMPLE SOLUTIONS FOR YOUR EASTER MENU



Ham with Strawberry Dijon Sauce

Makes 10 to 14 servings

- 1 oven bag, large size, (14" x 20")
 - 2 tablespoons all-purpose flour
 - 2 (6-ounce) cans pineapple juice
 - 3/4 cup honey
 - 1/2 cup Dijon Mustard
 - 1 (5-to 7-pound) boneless fully cooked ham
 - Whole cloves
 - 1 quart strawberries, cleaned and halved
- 1 Preheat oven to 325°F
 - 2 Shake flour in oven bag, place in 13 x 9 x 2-inch baking pan
 - 3 Add pineapple juice, honey and mustard to oven bag. Squeeze oven bag to blend ingredients
 - 4 Using a table knife, lightly score surface of ham in a diamond pattern, insert cloves. Place ham in oven bag. Close oven bag with nylon tie, cut six 1/2-inch slits in top
 - 5 Bake for 1 3/4 to 2 1/4 hours or until meat thermometer reads 140° F. To serve, cut open oven bag and transfer ham to serving platter. Stir strawberries into sauce in oven bag, serve with ham

Potatoes with Dijon Cream Sauce

Makes 8 servings

NOT PICTURED

- 3 pounds red-skinned potatoes, cut in quarters
 - 1/2 cup chopped green onions
 - 1 clove garlic, minced
 - 1/4 cup margarine
 - 3/4 cup light cream or half-and-half
 - 1/3 cup Dijon Mustard
 - 1 tablespoon chopped fresh chives
 - 1/4 teaspoon coarsely ground black pepper
- 1 Place potatoes in 1 inch depth of water in large pot. Heat to a boil. Cover, simmer for 15 minutes or until potatoes are fork tender. Drain, keep warm
 - 2 Cook and stir onion and garlic in margarine in small saucepan over low heat until tender. Stir in cream, heat to a boil. Reduce heat, simmer for 2 to 3 minutes. Stir in mustard, chives and pepper. Drizzle over potatoes. Toss and serve immediately.

Holiday Asparagus

Makes 8 to 10 servings

- 1 oven bag, regular size (10" x 16")
 - 1 tablespoon all-purpose flour
 - 1/4 cup water
 - 2 cloves garlic, minced
 - 2 pounds fresh asparagus spears
 - 1 medium red bell pepper, cut into strips
 - 8 large fresh mushrooms, sliced
 - 2 tablespoons margarine
- 1 Shake flour in oven bag, place in 13 x 9 x 2-inch microwave-safe baking dish
 - 2 Add water and garlic to oven bag. Squeeze oven bag to blend ingredients. Add asparagus, red pepper and mushrooms. Arrange ingredients in an even layer in oven bag. Dot with margarine. Close oven bag with nylon tie, cut six 1/2-inch slits in top
 - 3 Microwave at HIGH (100% power) for 9 to 11 minutes or until asparagus is tender. To serve, remove from oven bag and transfer vegetables to serving dish, spoon sauce over vegetables

Blue Cheese Walnut Salad

Makes 8 servings

- 2 (10-ounce) packages mixed salad greens (iceberg, romaine, leaf lettuce, radicchio, frisée)
 - 1 cup walnuts, toasted and chopped
 - 1 medium red onion, thinly sliced
 - 4 ounces blue cheese, coarsely crumbled
 - 1/4 cup Dijon Mustard or Honey Mustard
 - 1/3 cup red wine vinegar
 - 3/4 cup vegetable oil
 - 1/4 cup sour cream
- 1 Mix salad greens, walnuts, onion and blue cheese in large bowl, set aside
 - 2 Blend mustard and vinegar. Whisk in oil and sour cream
 3. Pour dressing over salad, toss and serve immediately

Dijon Breadsticks

Makes 16 breadsticks

NOT PICTURED

- 1 (11-ounce) package soft breadstick dough
 - 2 tablespoons Dijon Mustard
 - 1/2 teaspoon dried rosemary, crushed
 - 1/4 teaspoon coarsely ground black pepper
- 1 Preheat oven to 375°F, unroll dough
 - 2 Brush mustard onto 1 side of breadstick dough. Sprinkle with rosemary and pepper
 - 3 Separate dough at perforations to form 8 strips. Cut strips in half to form 16 strips
 - 4 Twist each strip two or three times, arrange on lightly greased foil-lined baking sheet
 - 5 Bake for 12 to 14 minutes or until lightly golden. Serve warm

Ham with Tangerine Apricot Sauce

Makes 6 to 8 servings

NOT PICTURED

- 1 oven bag, regular size (10" x 16")
 - 1 tablespoon all-purpose flour
 - 1-1/2 cups tangerine orange juice
 - 1/3 cup Dijon Mustard
 - 1/3 cup packed brown sugar
 - 1 (6-ounce) package dried apricot halves
 - 1 (2-to 4-pound) boneless fully cooked ham
 - Whole cloves
- 1 Preheat oven to 325°F
 - 2 Shake flour in oven bag, place in 13 x 9 x 2-inch baking pan
 - 3 Add tangerine orange juice, mustard, brown sugar and apricots to oven bag. Squeeze oven bag to blend ingredients
 - 4 Using a table knife, lightly score surface of ham in a diamond pattern, insert cloves. Place ham in oven bag. Close oven bag with nylon tie, cut six 1/2-inch slits in top
 - 5 Bake for 1 1/4 to 1 3/4 hours or until meat thermometer reads 140°F. To serve, cut open oven bag and transfer ham to serving platter. Spoon sauce over ham

Festive new bonnets, sweet-scented lilies and the excited bustle of family and friends gathered for a bountiful meal. All are cherished traditions that mark an Easter celebration and welcome springtime.

Whether your gathering is large or small, preparing and sharing an Easter dinner that will win raves is easy using the following delicious recipes and suggestions. They make the cooking (and cleanup) for this special holiday meal simple, quick and stress-free. The result? A lively menu featuring distinctive flavors from convenient pantry staples that give new zest to traditional favorites.

Baking a traditional Easter ham to star as the main course has never been easier. Choose a lean, boneless whole ham of highest quality that's been naturally slow-cured and packaged without added water or processing. Baked in an oven bag, it's a snap to prepare without the worry of overcooking; the oven bag keeps a boneless ham from drying out by holding its natural juices.

For a main course everyone will enjoy, choose sweet fruit flavors sparked with zesty Dijon mustard in "Ham with Tangerine Apricot Sauce" or "Ham with Strawberry Dijon Sauce." With versatile Dijon mustard on hand, you're guaranteed a burst of tantalizing flavor. Either recipe can be prepared in an oven bag, and both the ham and the tangy-sweet mustard sauces are ready to serve at the same time. What could be easier?

Oven bags can also be used to conveniently prepare vegetable side dishes like "Holiday Asparagus" in the microwave oven. Using oven bags saves room in your conventional oven for the main entrée and other dishes, and insures even cooking of this recipe's crisp springtime spears, red bell peppers and mushrooms.

Enhance these dishes with the sophisticated flavors of a "Blue Cheese Walnut Salad." Crisp greens, toasted walnuts and coarsely crumbled blue cheese tossed with a creamy dressing made from either tangy Dijon mustard or honey mustard are all combined in a refreshing salad that's sure to become a holiday favorite.

From start to finish, this is one holiday menu that keeps its promise to be simple, quick and stress-free — as well as delicious. And it just may inspire some new Easter traditions.

What could be easier?



STEP 1

Close oven bag with nylon tie, cut six 1/2-inch slits in top. Insert meat thermometer through slit in oven bag into center of ham.



STEP 2

To serve, cut open top of oven bag and transfer ham to serving platter. Stir fresh strawberry halves into sauce in oven bag.