

Delicious Food Ideas

Make This Spring Even More Delicious

(NAPSA)—A perfectly prepared ham can be the center of attraction at your dinner table—and a Ham Hotline from Kentucky Legend Ham makes getting it there much easier.

Anyone can create a great ham dinner, according to Diane Morgan, author of more than 16 cookbooks, including several on entertaining.

“No matter what your skill level in the kitchen, ham is just about foolproof for your spring celebrations—especially with the hotline backing you up,” she said. “And the leftovers are an added bonus. You can stretch your food dollars by using them in everything from sandwiches and soup to creative casseroles.”

Here’s one recipe you may care to try:

Ham and Potato Lasagna

9 uncooked lasagna noodles

1 onion, sliced

½ cup butter

2 cups mashed potatoes

1 lb. Kentucky Legend Ham, cut into ¼” ham slices

Preheat oven to 350° F (175° C). Cook lasagna noodles according to package directions, adding 1 tablespoon vegetable oil to the water. Drain. In a separate large skillet over medium heat, combine the onion with the butter and sauté for 5 minutes. Place 3 noodles in the bottom of a lightly greased 9x13-inch baking dish. Spread ½ the potato mixture over the noodles in the dish. Top with a layer of ham slices. Top this with 3 more noodles, followed



Use your noodle and serve a dish with a difference: Ham and Potato Lasagna.

by the other ½ of the potato mixture and the remaining ham slices. Finish by topping with the remaining 3 noodles, then top those with sautéed onions. Bake at 350° F for 20 minutes or until bubbly. Allow to cool for 5 minutes before cutting.

The Hotline

The first-ever ham hotline can help at-home chefs choose, prepare and serve up a delicious ham meal—and even provide recipes for the leftovers. Experts from Kentucky Legend Ham will field calls at (866) 343-5058 from 9 a.m. to 7 p.m. Eastern Time, Monday through Friday throughout April.

The Ham

Made for more than 100 years, each Kentucky Legend Ham is hand carved from a recipe handed down through generations, slow cooked in its own natural juices, then double smoked. It can be eaten right away or gently reheated in the oven.

Learn More

You can find more facts about ham and new recipes at www.specialtyfoodsgroup.com.