

Delightful Food Ideas

Celebrate Spring With An Easy Ham Meal

(NAPSA)—Any way you slice it, preparing a delicious and memorable ham dinner for Easter and other spring celebrations just got a lot easier.

That's because there is a toll-free hotline you can call to get answers for all your ham-related questions. From selecting the right-size ham for your gathering to easy preparation tips and even recipes for the leftovers, the hotline is prepared to offer even the novice cook help every step of the way.

Staffed by experts, the Kentucky Legend Ham Hotline at (866) 343-5058 is open from 9 a.m.–7 p.m. Eastern Time, Monday–Friday, from March 15–April 30.

Helpful Ham Hints

- Most hams are precooked (read the label) and require only gentle reheating at 325° F to an internal temperature of 140° F.

A boneless ham requires less than 10 minutes of preparation and is exceptionally easy to slice and serve.

- A ham dinner also has added benefits—tasty leftovers that can be enjoyed in everything from budget-conscious casseroles to tacos, soups and sandwiches.

- Allow ¼ to ½ pound of boneless ham per serving; ⅓ to ½ pound for bone-in hams.

- Ham is America's favorite choice for sandwiches, followed by peanut butter and jelly. Ham is America's favorite pork product.

Kentucky Legend Hams have been made for more than 100 years—by hand—from a recipe handed down through generations. They are produced by Specialty Foods Group, Inc., a leading U.S. producer and marketer of a wide variety of premium-branded



Instead of just using leftover ham in a sandwich, try recipes that use ham to create a delicious second meal.

and private-label processed meat products.

Turn those leftovers into a delicious second meal with a ham and bean pot pie:

Ham and Bean Pot Pie

- 2 cups diced Kentucky Legend Ham**
- 1 (16-oz.) pkg. frozen peas and carrots**
- 1 can great northern beans, drained**
- 2 (10½-oz.) cans cream of potato soup**
- ½ cup milk**
- ½ tsp. nutmeg**
- ½ tsp. black pepper**
- 2 refrigerated (9") piecrusts**

Combine the first 7 ingredients. Spoon into the thawed piecrust that has been placed in a 9-inch pie pan. Cover with top crust. Slit top crust. Brush with egg. Bake at 375° F for 45 minutes to an hour, or golden brown. Cool for 10 minutes.

For more recipes, visit www.specialtyfoodsgroup.com.