

## Spring Into Entertaining Family And Friends

(NAPSA)—With traditional holidays like Easter, Mother's Day, Memorial Day and graduation parties to plan, busy cooks look for menu ideas that add flair and ease to the traditional family celebration. For festive and elegant entrées, more families are turning to bone-in, spiral sliced hams.

"A spiral sliced ham is the perfect solution for people who want to spend their time with family and friends instead of in the kitchen," said Jon Lewallen of Cook Family Foods. "The family chef can prepare Cook's spiral sliced hams with little effort and in less time than other entrées because they are fully cooked, ready-to-eat and pre-sliced for easy serving and beautiful presentation. The leftover ham can make an appearance the next day at the breakfast table, in sandwiches, and in salads and side dishes."

As the centerpiece of the meal, a spiral sliced ham can serve as a chef's signature dish, made unique by the addition of a special glaze or sauce. While many hams come pre-glazed, home chefs can choose an unglazed ham such as Cook's to make the ham their own, either by applying the optional glaze packet, creating a homemade recipe, or leaving the ham unglazed. With side dishes such as roasted spring vegetables and new potatoes, fresh fruit and Mom's chocolate mousse pie for dessert, the springtime celebration will be delicious, elegant and virtually fuss-free.

The fruity and tantalizing Classic Cherry Sauce/Glaze Spiral Sliced Ham recipe below captures the taste of spring. For best results, look for an unglazed ham such as Cook's. This and other great recipes for ham and side dishes can be found in the limited



edition Cook's Recipe Book. Call 312/616-2622 for details. Supplies are limited.

### CLASSIC CHERRY SAUCE/GLAZE

**Cook's Brand Spiral Sliced Ham (6-8 lbs.) (Optional: Can substitute Cook's brand half or portion bone-in ham)**

**1 jar (12 oz.) cherry preserves**

**¼ cup honey**

**¼ cup red wine vinegar**

**¼ tsp ground nutmeg**

**¼ tsp ground cinnamon**

**¼ tsp ground cloves**

**¼ tsp salt**

**1. Preheat oven to 225°. Remove ham from all packaging materials. Place ham face down in roasting pan. Cover pan with foil and bake for 1½ hours.**

**2. Combine remaining ingredients. Simmer 5 minutes. Serve warm. Makes about 2 cups.**

**3. Transfer ham to a carving board; cut around center bone with knife to free as many slices from the bone as desired.**

**Makes 12 servings.**