

# International Cooking

## Make A Splash With Ethnic Recipes

(NAPSA)—Whatever the occasion, you can put an “ethnic twist” to a main course with Chinese, Latin or Mediterranean seasonings to spice things up and delight any gourmet palate. Ham can be a perfect centerpiece or a complementing ingredient for virtually any type of dish from any part of the world.

“The versatility of ham makes it easy to fit into just about any ethnic dish. Grilled or baked, Cook’s bone-in hams deliver great taste and superior quality, which adds to any recipe, be it gourmet or quick and simple,” said Jon Lewallen, director of marketing at ConAgra Foods, proud maker of Cook’s Ham. “Cook’s bone-in, spiral sliced ham is a perfect main course and is enhanced by any ethnic sauce, glaze or side dish.”

Cook’s ham can be enjoyed glazed or unglazed, making it easy for at-home chefs to prepare a ham exactly the way they like it. Whether you’re preparing a Cook’s ham for a holiday dinner or for a sit-down family meal, you’ll be able to put your signature on it.

At-home chefs can find spiced-up, nouveau recipes for main dishes, sauces and side dishes by clicking on [www.CooksHam.com](http://www.CooksHam.com). There they can also find out interesting ham facts, appropriate cooking instructions and great ideas for family and holiday entertaining.

### Moroccan Ham Steak Kabobs With Peach Slaw

1 Cook’s Brand Bone-In Ham Steak or Cook’s Thick Cut Ham Steak  
Wooden (soaked in water) or metal skewers

1½ teaspoons Moroccan Spice\*  
1 tablespoon olive oil



2 tablespoons red bell pepper, diced  
4 peaches, sliced  
3-ounce snow peas, julienned  
1 tablespoon mint, chopped  
1 tablespoon rice wine vinegar  
2 teaspoons whole grain mustard  
2 teaspoons sugar  
Pinch of cayenne pepper  
1 tablespoon olive oil  
Salt and pepper, to taste

#### \*Moroccan Spice:

3 teaspoons ground cinnamon  
2 teaspoons ground cumin  
1 teaspoon ground ginger  
1 teaspoon turmeric

Prepare charcoal or gas grill. Cut ham steak in 1 by 3-inch strips and place on water soaked wooden skewers. Sprinkle on Moroccan spice and olive oil. Place skewers on grill over medium heat until golden brown.

Combine remaining ingredients and mix well. Set aside. Scoop peach slaw on a plate and lay kabobs on top.

Yield: 4 servings

Preparation time: 15 minutes

Cooking time: 10 minutes

Ease of preparation: easy

(Recipe courtesy of Chef Eddie Matney, Eddie Matney’s Restaurant, Phoenix, Ariz.)