



# Easter Favorites



## Honey Is A Sweet Addition To Traditional Easter Feasts

(NAPSA)—A traditional Easter feast isn't complete without a succulent ham, and nothing complements a ham better than honey. Whether paired with spicy cloves or topped with rings of juicy pineapple, a honey-glazed ham is always the star of the Easter buffet.

Honey comes in hundreds of varieties, depending on the floral source the honey bee visits, so there are limitless options this Easter. A rich, dark buckwheat honey perfectly complements a slow-baked ham, while a light, floral clover honey adds sweetness to a tangy vinaigrette, amply topping mixed greens or fresh spring vegetables.

The sweet flavor of honey goes well with other seasonal treats, too. Honey is delicious baked into scrumptious hot cross buns or whipped into creamy butter and spread on muffins.

Just in time for Easter enjoyment, the National Honey Board has a delicious honey-glazed ham recipe that is sure to be a long-time family favorite.

For additional honey recipes, go to [www.honey.com](http://www.honey.com).

### PINEAPPLE HONEY-GLAZED HAM

- 1 (4 to 5 lb.) fully cooked boneless ham
- 1/3 cup honey
- 1 8 oz. can pineapple slices
- 1 tablespoon ground mustard
- Dash of ground cloves

**Bake ham on rack in shallow baking pan at 325°F for one hour or to 120°F on a meat thermometer. Drain pineapple; reserve juice. Combine**



**Family and friends will “bee” pleased with this honey of a ham.**

**reserved juice, honey, mustard and cloves; mix well. Score top of ham, if desired, and arrange pineapple slices on top. Generously brush honey mixture over entire surface. Bake about 30-45 minutes longer or to 140°F; baste every 10 minutes. Let stand 10-15 minutes before slicing.**

*Makes 12 to 16 servings*

**Looking for ways to spice up honey-glazed ham leftovers? Try these tasty options.**

- Place slices of ham between flaky biscuits and drizzle with honey for a sweet and savory snack

- Chop up leftover ham and mix into a chef's salad topped with honey-dijon dressing

- Cut up ham and stir into warm honey baked beans

