



# Easter Favorites



## The “Perfect” Easter Ham Is Just Minutes Away

(NAPSA)—If it is your turn this year to host family and friends for the Easter holiday, there are a few simple planning solutions to keep in mind before heading to the grocery store. By following these guidelines, meal planners can look forward to spending more time with guests and less time in the kitchen. A classic, delicious glazed ham should only take 10 minutes of hands-on preparation, therefore choosing the right ham is the first and most important step.

By choosing a spiral sliced bone-in ham, such as a Cook’s brand ham, preparation is kept to a minimum. Additionally, spiral sliced hams are great for entertaining because they are already pre-sliced, allowing guests to serve themselves. For the best flavor, it is important to use a bone-in ham because the meat has not been artificially processed like a boneless ham. This will ensure that you and your guests enjoy the natural texture and flavor of a real ham.

“A Cook’s Spiral Sliced Ham can be heated and glazed in no more than two hours, which in most cases is the time it will take to prepare all of your side dishes,” said Jon Lewallen, director of marketing at ConAgra Foods, maker of Cook’s Ham. “The benefit to preparing a Cook’s Spiral Sliced Ham is that you do not need to babysit it during the heating process. Also, since it is pre-sliced you do not have to spend the time or energy carving it off the bone before serving the ham. It literally serves itself.”

For quick and easy recipe ideas, log onto [www.CooksHam.com](http://www.CooksHam.com).



**A bone-in, spiral sliced ham can be the centerpiece of an easy-to-prepare Easter feast.**

### TANGY DIJON GLAZED HAM

#### 1 Cook’s brand Bone-in Spiral Sliced Ham

$\frac{1}{4}$  cup apricot jam

$\frac{1}{4}$  cup raspberry jam

$\frac{1}{2}$  cup dijon mustard

Dash of whole grain mustard

$\frac{1}{4}$  cup fresh chives, finely sliced

$\frac{1}{4}$  cup olive oil

$\frac{1}{4}$  cup horseradish

$\frac{1}{4}$  cup dried cherries, roughly chopped

$\frac{1}{4}$  teaspoon salt, to taste

$\frac{1}{2}$  teaspoon fresh ground pepper, to taste

**Prepare and heat ham according to package directions.**

**To prepare glaze, combine all remaining ingredients in bowl. Mix well and set aside.**

**Brush glaze on your Cook’s ham 30 minutes before meat is done. Heat ham uncovered for final 30 minutes. Carve ham and serve.**

**Yield: Varies depending on size of ham**

**Prep Time: 10 minutes**

**Cook time: 2 to 2½ hours**

**Ease of Preparation: easy**