

Flavorful Twists To Traditional Fare

(NAPSA)—The time-honored tradition of serving a ham for special occasions is a ritual that dates back thousands of years. Today, ham is a favorite centerpiece at many celebrations. One reason for its popularity is its versatility. There are many ways to add new flavor twists, especially when you tap into popular food trends and experiment with interesting flavor combinations.

Pairing pork with fruit is both traditional and contemporary. Using fruits like apples, oranges, and pineapple as well as more exotic varieties like mango and papaya, in glazes, is a wonderful way to complement your favorite ham recipes.

A secret to adding rich flavor to basting sauces and fruit-based glazes for pork and other meats is to use Swanson broth, a versatile and popular pantry item, in place of water in your recipes. It enhances the natural taste of foods without overwhelming them.

Double-Apricot Glazed Ham is a mouthwatering dish that is perfect to serve for any important family gathering. It gets its savory-sweet flavor from a glaze made of apricots simmered in broth and sugar. For extra zing, drizzle a tangy apricot sauce made with Dijon mustard and grated orange rind over the sliced ham. Create a tasty side dish using broth instead of water to simmer rice and vegetables, giving them an exciting, yet subtle hint of rich-tasting flavor.

For more great recipes and cooking tips, visit www.swansonbroth.com.

Double-Apricot Glazed Ham

Prep Time: 15 min.

Cook Time: 2 hr.

- 1 cup dried apricots**
- 1 cup Swanson® Chicken Broth or Natural Goodness Chicken Broth**



- ½ cup firmly packed brown sugar**
- 6- to 8-lb. fully-cooked whole boneless ham***
- 2 tbsp. butter or margarine**
- ½ cup finely chopped shallots**
- 2 jars (12 oz. each) apricot preserves**
- ¼ cup Dijon mustard**
- 2 tsp. grated orange rind**

PLACE apricots and broth in microwave-safe measuring cup. Microwave on HIGH for 2 min. Let cool. Remove apricots and cut into strips. Reserve broth. Mix apricots, sugar and ¼ cup reserved broth.

PLACE ham in roasting pan. Bake at 325°F. for 2 hr. or until thermometer registers 140°F. Top with apricot mixture during last 30 min. of baking, basting frequently with pan drippings.

HEAT butter in skillet. Add shallots and cook until tender. Add apricot preserves, mustard, orange rind and remaining reserved broth. Heat to a boil. Cook over low heat 10 min. or until slightly thickened.

SLICE ham and serve with apricot sauce. Serves 32 to 42.

*** Use 3-lb. fully cooked half boneless ham for 16 servings. Prepare as above, but reduce remaining ingredients in half and cooking time to 1 hr. or until thermometer registers 140°F.**