

Holiday Cooking

Today's Ham Can Be the Focal Point of Any Meal

(NAPSA)—For years, many a memorable family gathering has had ham as the focal point of the meal, whether it's a fancy dinner or a casual get-together. The beauty of ham is in its simplicity. Its savory flavor, ease of preparation and ability to turn leftovers into delicious salads, sandwiches and soups have made it a tradition for generations. Today's ham can be used as a classic main dish, or included in all-occasion recipes with delightful, contemporary twists.

Buying a Ham

Hams are available in a variety of different types at local grocery stores. It is recommended that a "premium" ham be selected when serving ham as the main dish or when it is a key ingredient in a recipe. "Premium" means the meat has not been chopped and formed and does not contain added water. Premium, ready-to-eat hams, such as *Hormel® Cure 81®* ham, are available in boneless and bone-in varieties.

Bone-in hams offer a deliciously distinct flavor and are available in whole and half sizes, providing two to three servings per pound. Boneless hams are convenient to serve and are available in whole, half and quarter sizes, providing about four to five servings per pound. Both types also come in pre-sliced versions.

Preparing a Ham

Ham is very versatile. Fully-cooked, premium hams can be eaten cold or heated and served warm. A glaze can be added. A glaze is typically a sweetened sauce that is spread over the ham toward the end of cooking. The glaze adds depth to the ham's flavor and gloss to the appearance. For additional tips and recipes, visit www.hormel.com.



Happy Holly Ham with Glaze

Servings: 12

Prep Time: 15 minutes

Cook Time: 2 hours

Ingredients

1 *Hormel® Cure 81®* half ham

1 (1-pound) can jellied
cranberry sauce

1 cup brown sugar

¼ cup orange juice

½ teaspoon ground cloves

¼ teaspoon cinnamon

¼ teaspoon allspice

Directions

Bake ham according to package directions. Meanwhile, combine remaining ingredients. Heat slowly until smooth, beating with a wire whisk or rotary beater. Thirty minutes before ham is done, remove from oven. Spoon one-half of glaze onto surface of ham. Continue baking. Serve ham with remaining glaze.

Nutrition (per serving); 326 Calories; 8 Grams Fat; 29 Grams Protein; 34 Grams Carbohydrates

If you like this recipe, you can order the *Hormel® Cure 81® Ham for All Seasons™* cookbook with over 81 recipes offering menu ideas for all four seasons. Details available at www.hormel.com, key word search "Ham for All Seasons."