

# Fabulous Food

## Create A Classic Dinner And Dessert With Ease

(NAPSA)—For a well-prepared host, having staple ingredients on hand makes it possible to create dazzling meals easily. Here is a pair of classic favorites:



**Glazed Ham with  
Cherry-Peach Chutney**

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1 can (21 oz.) Comstock® or  
Wilderness® Peach Pie  
Filling

¼ cup dry mustard

1 (8-10 lb.) smoked ham

¾ cup firmly packed brown  
sugar

1 can (21 oz.) Comstock® or  
Wilderness® Cherry Pie  
Filling

3 tablespoons white vinegar

3 tablespoons chopped  
crystallized ginger

½ cup raisins

¼ cup diced pecans, optional

½ teaspoon apple pie spice

Pour peach filling through a strainer into a small bowl, reserving peaches and sauce. Stir dry mustard into sauce, set aside. Place ham on a rack in a roasting pan. Brush mustard mixture liberally over ham; pat brown sugar over mustard mixture. Bake at 325°F for 2½ hours or until inserted meat thermometer reaches 140°F. Chop peaches and combine with

cherry filling in a saucepan; cook over low heat 5 minutes. Stir in vinegar, ginger, raisins, pecans and apple pie spice. Cool. Serve over sliced ham.

### Classic Baked Cheesecake

1 can (21 oz.) Comstock® or  
Wilderness® Cherry Pie  
Filling

1½ cups shortbread cookie  
crumbs

2 tablespoons melted butter

4 packages (8 oz.) cream  
cheese; softened

1 can (14 oz.) sweetened  
condensed milk

4 eggs

8 ounces sour cream

1 tablespoon vanilla extract

Preheat oven to 350°. Combine cookie crumbs and melted butter; press firmly on bottom of 10-inch springform pan. In a large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, beating until smooth. Beat in eggs, then sour cream and vanilla. Pour cream cheese mixture into prepared pan. Bake 50 to 55 minutes or until lightly browned around the edge (center will still be slightly soft). Let cool. Refrigerate to chill thoroughly. Top with cherry pie filling. Refrigerate leftovers.



**Classic Baked Cheesecake**