



Ham For The Holidays

(NAPSA)—Preparing a delicious ham for the holiday dinner table can be easier than you think with help from a special holiday ham hotline staffed by experts.

The experts from Kentucky Legend Ham at the first hotline dedicated just to ham are at (866) 343-5058 from 9 a.m. to 7 p.m. Eastern Time, Monday through Friday until January.

“Even people who don’t cook often can wow their family and guests with a great ham dinner,” says Diane Morgan, author of more than 14 cookbooks, including several on entertaining. “And the holiday dinner is just the beginning—the leftovers can star at every meal, from a breakfast omelette to economical casseroles for lunch and dinner.”

The ham helpers can advise at-home chefs about choosing, preparing and serving ham, and even provide ideas for the tasty and versatile leftovers, including recipes like this one:

MEDITERRANEAN HAM SANDWICH

- 4 slices of Kentucky Legend Ham**
- 4 slices of wheat bread or 2 croissants**
- 1 package (3 oz.) softened cream cheese**
- 2 tablespoons sliced, pimiento-stuffed green olives**



A hearty lunch or light dinner during the busy holiday season can be simple to create when you start with a great ham.

**Tomato slices
1 small container alfalfa sprouts**

If using croissants, cut in half; spread cream cheese evenly on each croissant bottom or two slices of bread. Place all other ingredients on top of cream cheese; replace croissant tops or bread slice and serve.

Kentucky Legend Hams have been made for more than 100 years in Owensboro, Kentucky, where producing great hams is done the traditional way—by hand, from a recipe handed down through generations. The hams are hand stuffed, hand selected and hand trimmed, then slow cooked in their own natural juices and double smoked for the legendary taste that gave them their name.

Learn More

To learn more about Kentucky Legend Hams and to find recipes, go to www.specialtyfoodsgroup.com.