

 Stuffed Ham Steaks




 Country Garden Hamwich



 Ham-stuffed Baked Potatoes



 Cornhusker Hambake Brunch



STUFFED HAM STEAKS

- ¼ cup minced onion
- 3 Tbsp. butter or margarine
- 2 cups soft bread cubes
- ¼ cup whole kernel corn, drained
- 3 Tbsp. minced celery
- 1 Tbsp. minced green pepper
- ⅛ tsp. poultry seasoning
- 6 ½-inch thick slices cut from 3 pound Black Label™ ham
- 1-2 Tbsp. honey

Sauté onion in butter. Toss gently with bread, corn, celery, green pepper and poultry seasoning. Place 3

ham slices in baking dish, spread on stuffing. Top each with a second ham slice. Bake at 350° for 30 minutes. Brush with honey during last 10 minutes of baking. Garnish with apple wedges and parsley if desired. Serves 6-8.



COUNTRY GARDEN HAMWICH

- 5 slices dark rye bread
- Butter, softened
- 1 cucumber, thinly sliced
- ½ lb. Hormel Cooked Ham Lunch Meat
- 2½ cups cole slaw
- 10 slices tomato
- 5 leaves lettuce
- 2 hard-cooked eggs, cut into wedges

Butter bread; place a leaf of lettuce on top of each slice. Arrange cucumbers on lettuce, then tomato slices. Place about ½ cup of cole slaw on top of each ham slice, then fold over and

fasten with a toothpick. Place two ham rolls on each slice of bread. Serve with deviled egg wedges as garnish.



HAM-STUFFED BAKED POTATOES

- 4 large baking potatoes
- Cooking oil
- 1 can (6¾ oz.) Hormel Chunk Ham, flaked
- ½ cup sauerkraut, rinsed and drained
- ½ cup shredded Swiss cheese

Wash potatoes well; rub with cooking oil. Bake in 425° oven 45 minutes, or until tender. Remove from oven; cut off tops horizontally and remove about a quarter of the insides of the potatoes. Toss

Chunk Ham with sauerkraut. Mound meat mixture on top of potatoes; sprinkle with cheese. Return to oven for 5-7 minutes until ham is hot and cheese melts.



CORNHUSKER HAMBAKE BRUNCH

- ⅓ cup chopped red & green pepper
- ¼ cup chopped onion
- 2 Tbsp. butter or margarine
- 1 Tbsp. flour
- 2 tsp. sugar
- 1 tsp. salt
- ⅛ tsp. pepper
- 6 eggs
- 3 cups milk
- 4 cups canned or frozen whole kernel corn, drained
- 1 can Hormel Ham Patties

Sauté peppers and onion in butter. Stir in flour, sugar, salt and pepper, part of milk. In a bowl, beat eggs slightly; stir

in remaining milk, vegetable mixture, then corn. Pour into greased 12x8x2" baking dish. Bake in 350° oven for 30 minutes, then place six ham patties on top. Bake about 15 minutes more.





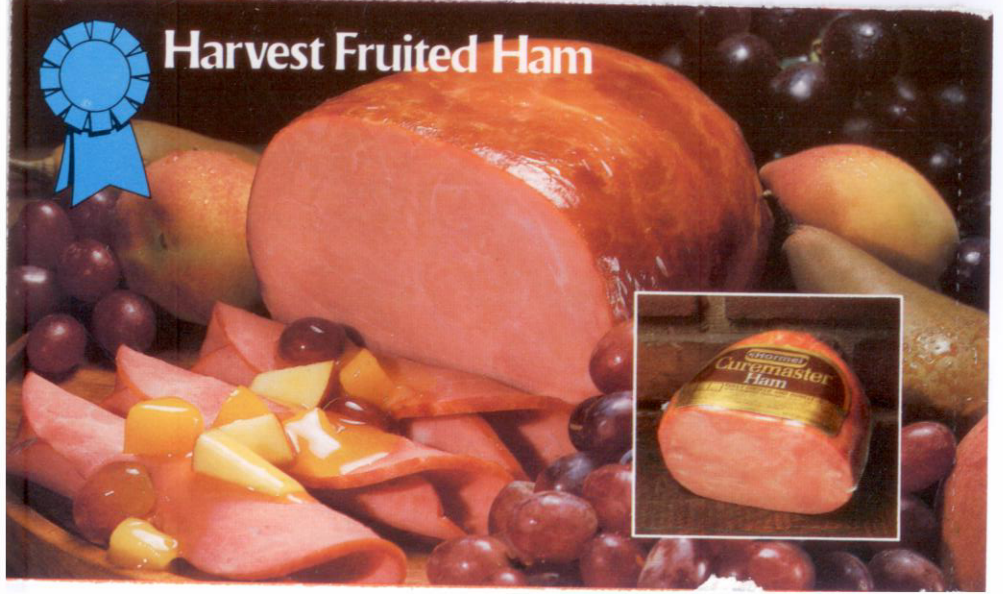
Apple Cider Glaze Ham



Applesauce Ham



Harvest Fruited Ham



Raspberry Glaze Ham



APPLE CIDER GLAZE HAM

- 4 to 5 lbs. Hormel Cure/81® Ham
- 2 cups apple cider
- 2 cinnamon sticks
- ½ tsp. whole cloves (about 16)
- ½ tsp. whole allspice (about 16)
- ¼ cup honey
- 4 tsp. cornstarch
- Thin-sliced red & green apples

Bake ham as label directs. In saucepan, combine cider, cinnamon, cloves, allspice; bring to a boil. Reduce heat; simmer 15 minutes. Remove spices. In small bowl, mix honey and cornstarch; stir into cider. Cook over medium

heat until thickened, stirring constantly. Begin glazing 30 minutes before ham is done. 15 minutes later, remove from oven, arrange apple slices on top. Resume baking and glazing.



APPLESAUCE HAM

- 5 lb. Black Label™ ham
- 1 cup chunky applesauce
- ½ cup honey
- ¼ cup brown sugar
- 1 tsp. dry mustard

Score and bake ham as label directs. In a bowl, combine applesauce, honey, brown sugar and mustard, mixing well. Beginning 30 minutes before end of baking time,

glaze ham several times with applesauce mixture. Heat remaining glaze and serve as a sauce.



HARVEST FRUITED HAM

- 2 lb. Curemaster® Ham
- ½ cup frozen orange juice concentrate
- ¼ cup light corn syrup
- 2 tsp. cornstarch
- 2 small fresh or canned pear halves, diced
- 2 small fresh or canned peach halves, diced
- ½ cup apple, diced
- ½ cup Tokay grapes, halved

Bake ham as directed on label. For glaze, combine in a small saucepan orange juice, corn syrup and cornstarch.

Heat, stirring until thickened. 15 minutes before ham is done, brush with glaze. Add fruit to remaining glaze; pour over ham slices when serving.



RASPBERRY GLAZE HAM

- 4 to 5 lbs. Hormel Cure/81® Ham
- Whole cloves
- ½ cup cranberry juice cocktail
- 2 tsp. cornstarch
- ½ cup seedless red raspberry preserves
- 1 tablespoon lemon juice

Score ham and insert whole cloves in the center of each diamond. Bake ham according to label directions. In saucepan, blend cranberry juice and cornstarch. Stir in preserves and lemon juice. Cook over medium heat until thickened, stirring constantly.

Brush glaze on ham several times during the last 30 minutes of baking. If desired, add ½ cup fresh or frozen raspberries to remaining glaze and serve as a sauce.

