

Hints for Homemakers

by SONDRA REID

Ham Can Be a Treat —Second Time Around

Serving the leftover baked ham a second or third time can be just as interesting as its first impressive trip to the table.

These recipes using sliced and diced ham in rolls, casseroles and soup will appeal to a variety of tastes.

HAM ROLLS

- 1/2 cup butter or margarine
- 1 small onion, chopped
- 2 cups soft bread crumbs
- 2 cups corn bread crumbs
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 tbsp. lemon juice
- 2 tbsp. chopped parsley
- 4 ham slices

Melt butter, add onion and saute slowly for 5 min. Combine crumbs, salt, pepper, lemon juice and parsley, mixing thoroughly. Cook with onion, stirring constantly, 3 min. Place stuffing on ham, roll and secure with string. Place rolls in shallow roasting pan and add 1/2 cup hot water. Bake at 325 deg., 1 hr. Makes 4 servings.

HAM CASSEROLE

- 2 cups sliced or cubed ham
- 1/4 cup brown sugar, packed
- 2 tsp. dry mustard
- 1 to 1 1/2 cups milk

Place ham in a greased baking dish. Combine sugar and mustard and spread over ham. Add milk. Bake at 350 deg., 15 to 20 min. Makes 4 servings.

HAM AND APPLE CRISP

- 2 cups diced ham
- 4 cups thinly sliced apples
- 3 tbsp. sugar
- 2 tsp. lemon juice
- 3/4 cup flour
- Pinch of salt

- 2/3 cup sugar
- 1/2 cup butter or margarine
- 1 cup grated Parmesan

Place ham in bottom of 8x8x2-in. baking dish and cover with apple slices. Blend 3 tbsp. sugar and lemon juice. Spoon over apples. Mix flour, salt and 2/3 cup sugar. Cut in butter until crumbly. Add cheese, stirring lightly. Sprinkle over apples and bake at 350 deg., 40 to 50 min. Makes 6 to 8 servings.

HAM AND SPLIT PEA SOUP

- 1 ham bone
- 3 qt. water
- 2 cups split green peas
- 2 tsp. salt
- 1/4 tsp. pepper
- 1 onion, sliced
- 1 1/2 cups chopped ham

Combine ham bone, water, peas, salt, pepper and onion. Cover and bring to a boil. Simmer over low heat 2 1/2 to 3 hr. Cut any bits of ham from bone and add to soup with chopped ham. Heat. Makes 8 servings.

HAM WITH NOODLES

- 4 oz. noodles
- 1/2 cup milk
- 1 can cream of mushroom soup
- 1 tsp. dry shredded green onion
- 2 tsp. prepared mustard
- 1 cup dairy sour cream
- 2 cups chopped ham
- Slivered almonds

Cook noodles and drain. Add milk to soup, stirring over low heat until smooth. Stir in green onion and mustard. Fold in sour cream. Arrange alternate layers of ham, noodles and sauce in a greased casserole. Garnish with almonds. Bake at 325 deg., 25 min. Makes 6 servings.



Sondra Reid

Casserole Appeals to Children

Looking for a casserole with child appeal? This pork sausage, sweet potato and marshmallow casserole can't miss.

SAUSAGE - SWEET POTATO BAKE

- 1 lb. bulk pork sausage
- 1-lb. 7-oz. can sweet potatoes
- 1/4 cup orange juice
- 2 tbsp. brown sugar
- 1 orange
- 1/2 cup miniature marshmallows

Shape sausage into 8 patties and cook until lightly browned on both sides. Drain and mash potatoes. Combine with orange juice and brown sugar. Spoon potato mixture into a greased 1 1/2-qt. baking dish. Peel and cut orange into 8 slices. Arrange patties and orange slices alternately in a circle around edge of casserole. Sprinkle most of the marshmallows in the center and a few over the sausage and oranges. Bake at 350 deg., 45 min. Makes 4 servings.

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