

Recipe Corner

by Dorothy Johnson

Go Ham for Easter

If you're a ham lover, you probably never get tired of the taste of a well cooked ham. Plan now for a very special and pretty one for Easter dinner.

You don't want to serve the same old ham with the same old glaze. Let a special Cherry Glaze made with Aunt Jemima Syrup teach your old favorite some new tricks. Cherry Glazed Ham is enough to fix. A can of Cherries, Aunt Jemima Syrup and some ground cloves, and you turn ham for Easter -- or any day -- into something real special.

Since holiday dinners are usually a family affair, why not get someone else into the act while preparing the main attraction. Spicy corn muffins, made with Quaker or Aunt Jemima Enriched Corn Meal, play a strong supporting role in any meal. They're full of flavorful corn meal goodness and spiced for a perfect flavor complement to Cherry Glazed Ham. I will give you several other ways to prepare Ham, but for something new, Spicy Corn Muffins and Cherry Glazed Ham are two dishes that prove variety is the spice of holiday life and that you can teach old dish new tricks. Complete the menu with your favorite vegetable, salad and dessert.

CHAUD-FROID OF HAM

The word Chaud-Froid literally translated from French, means hot-cold, and refers to a dish that started out hot but is served cold. According to tradition, the first person to eat Chaud-Froid was a nobleman who was late for dinner one night. The hot meat dish was completely cold. He liked it so much that he asked for it again! Chaud-Froid has also come to refer to the sauce used to glaze the meat. Classic cooks begin with a veloute sauce. We use a can of cream of Chicken Soup, the which we add unflavored gelatin. Most imposing.

- 1 (5 lb.) canned ham
- 1 (10 1/2 oz.) can condensed cream chicken soup
- 2 (1 oz.) envelopes unflavored gelatin
- 1 1/2 cups light cream
- Watercress sprigs

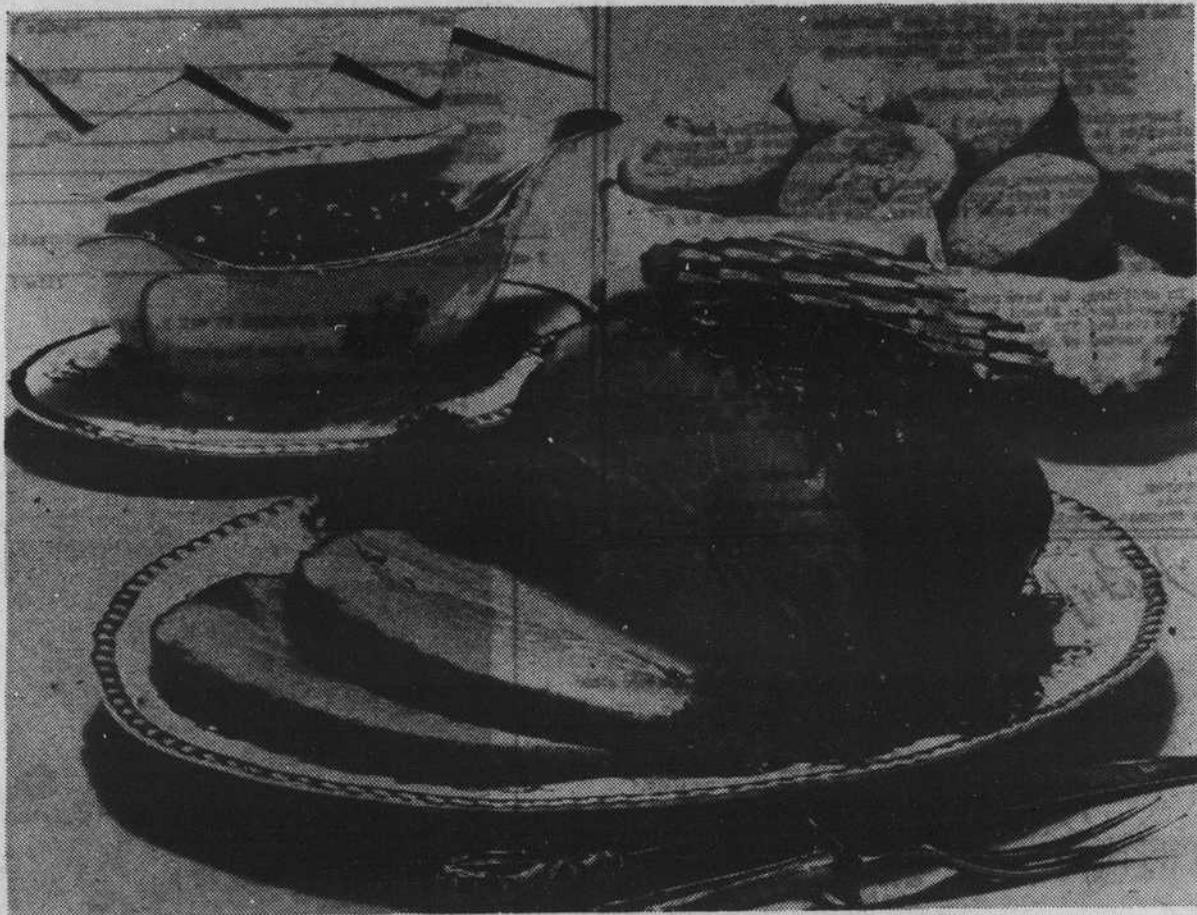
Strain 1 (10 oz.) can condensed cream chicken soup into a medium bowl (to remove the pieces of chicken). Stir in 1 1/2 cups light cream. In a small bowl, soften 2 (1 oz.) envelopes of unflavored gelatin in 1/2 cup water. Dissolve over boiling water. Stir into chicken and cream mixture. Refrigerate until the consistency of egg white. To glaze the ham: Place a 5 lb. ham on a large wire cake rack and stand on a baking sheet. Spoon the chicken, cream mixture over the ham coating the top and sides. Refrigerate until the glaze is completely set. Remove to a serving platter and garnish with watercress sprigs. Makes 8-10 servings.

PEPPERED HAM

A lemony, peppery dried marinate is available at all supper-markets.

- 1 (10-12 lbs.) fully cooked ham on the bone
- 6 tbsp. lemon pepper marinade.

Remove the skin from ham and trim evenly. Score the surface in a diamond pattern. Press 6 tbsp. lemon-pepper marinade evenly over the surface of ham to coat it lightly. Place ham on the rack in a roasting pan. Bake at 375 degrees for 45 minutes until surface is crispy and pale golden; and ham is heated through. Makes 24 servings.



CHERRY GLAZED HAM AND SPICY CORN MUFFINS

CHERRY GLAZED HAM

- 3 to 5 lb. boneless, fully-cooked or canned ham
- Whole cloves, if desired
- One 16-oz. can pitted sour cherries
- 3/4 cup maple-blended syrup
- 1/4 teaspoon ground cloves

Place ham on rack in shallow roasting pan; score ham and insert whole cloves, if desired. Insert roast meat thermometer into thickest part of ham. Bake in preheated slow oven (325 degrees) according to package directions to internal temperature of 140 degrees. Drain cherries, reserving 1/4 cup liquid. Combine reserved liquid, maple-blended syrup and ground cloves in heavy 1-qt. saucepan. Bring to a boil; cook over medium heat about 6 minutes, stirring occasionally. During last 30 to 45 minutes of baking time, brush ham occasionally with glaze. Add cherries to remaining glaze; heat thoroughly. Spoon spiced cherry mixture over ham slices to serve. Makes 10 to 12 servings.

SPICY CORN MUFFINS

- 1 cup milk
- 1 egg, beaten
- 1/4 cup vegetable oil
- 1 1/4 cups all-purpose flour
- 3/4 cup enriched corn meal
- 1/4 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves

Add combined, egg and oil to combined dry ingredients, mixing just until dry ingredients are moistened. Fill 12 greased medium-sized muffin cups 3/4 full. Bake in preheated hot oven (400 degrees) 15 to 20 minutes or until golden brown. Serve warm with butter or margarine with Cherry Glazed Ham, if desired. Makes 1 dozen muffins.

MUFFINS ARE PERFECT GO-TOGETHERS.

LIME FROSTED HAM

Under the faintly verdant lime - scented and curry - touched mayonnaise lies the rosy ham.

- 1 (5 lb.) canned ham
- 2 cups mayonnaise
- 2 tbsp. fresh lime juice
- 2 tsp. curry powder
- 1 tsp. grated lime peel
- Lime peel curls
- Bouquets of parsley

Place a 5 lb. canned ham on a serving platter. Chill. In a medium bowl, combine mayonnaise, fresh lime juice, curry powder, and grated lime peel. Frost the top and sides of the ham. Decorate with fine curls of lime peel and garnish with bouquets of parsley. Chill the finished ham at least 30 minutes before you are ready to serve. Makes 8-10 servings.

GINGER AND HONEY HAM

Once again, you can use a canned ham as well as one cooked on the bone. The taste of honey, soy and ginger is interestingly different.

- 1 (10-12 lb.) fully cooked ham on the bone
- 1 cup honey
- 1/2 cup soy sauce
- 2 tsp. worcestershire sauce
- 1 tsp. ginger

Remove the skin from a 10-12 lb. fully cooked ham on the bone. Trim evenly. With a sharp, pointed knife score the surface in a roasting pan. In a small bowl combine honey, soy sauce, 2 tsp. worcestershire sauce and ginger. Brush ham with a little of the mixture. Bake at 375 degrees for 20 minutes. Brush again with glaze. Bake 10 minutes. Repeat until ham has baked for a total of 1 hour. Makes 24 servings.