

The “ Ham “ Cookbook

215 Recipes

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Cheesy Ham and Asparagus Bake

Ingredients

1 1/2 cups chopped cooked ham
1/2 cup chopped onion
1/4 cup chopped red bell peppers
1 (10 ounce) package frozen cut asparagus, thawed
8 eggs
2 cups milk
1 cup all-purpose flour
1/4 cup grated Parmesan cheese
3/4 teaspoon dried tarragon
3/4 teaspoon salt
1/2 teaspoon black pepper
1 cup shredded Cheddar cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a 9x13 inch baking dish.

Mix the ham, onion, red bell peppers, and asparagus in the prepared baking dish. In a large bowl, beat together the eggs, milk, flour, Parmesan, tarragon, salt, and pepper. Pour over the ham mixture.

Bake 20 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Sprinkle with Cheddar cheese. Continue baking 3 to 5 minutes, or until cheese is melted. Let stand 5 to 10 minutes before serving.

Leftover Ham Compote

Ingredients

1 1/2 cups cooked ham, cubed
2 apple, cored and sliced
1/3 cup dried cranberries
10 fresh apricots, pitted and halved
1/3 cup honey
2 tablespoons balsamic vinegar
1/4 teaspoon coarsely ground pepper
1/4 teaspoon prepared horseradish
1/4 cup apple juice

Directions

Preheat oven to 400 degrees F (200 degrees C).

Layer ham, apples, cranberries, and apricots in medium size casserole dish. In a small bowl, whisk together honey, balsamic vinegar, pepper, and horseradish; pour over ham and fruit.

Bake for approximately 20 minutes, or until apples are cooked.

Combine apple juice and horseradish. Pour over casserole. Toss to combine.

Hearty Ham Loaves

Ingredients

1 cup crushed butter-flavored crackers
2/3 cup finely chopped onion
1/2 cup finely chopped green pepper
2 eggs, beaten
2 tablespoons lemon juice
1 teaspoon ground mustard
1 teaspoon ground ginger
1 teaspoon Worcestershire sauce
1/4 teaspoon pepper
1 dash ground nutmeg
1 dash paprika
1 1/3 pounds finely ground fully cooked ham
1 pound bulk pork sausage
GLAZE:
1/2 cup packed brown sugar
1/4 cup cider vinegar
1/4 cup water
1 teaspoon ground mustard

Directions

In a large bowl, combine the first 11 ingredients. Add ham and sausage; mix well. Shape into two loaves. Place in ungreased 9-in. x 5-in. x 3-in. loaf pans. Bake one loaf at 350 degrees F for 1 hour.

Meanwhile, combine glaze ingredients in a small saucepan. Bring to a boil; boil for 2 minutes. Remove loaf from the oven; drain. Baste with half of the glaze. Bake 30-40 minutes longer or until a meat thermometer reads 160 degrees F-170 degrees F, basting occasionally.

Cover and freeze remaining loaf and glaze for up to 2 months. To prepare, thaw in the refrigerator overnight and bake as directed.

Brown Sugar and Spice Dry Ham Rub

Ingredients

1 cup packed brown sugar
2 teaspoons pumpkin pie spice
1/2 teaspoon mustard powder
1/4 teaspoon onion powder
freshly ground black pepper to taste

Directions

Mix together brown sugar, pumpkin pie spice, mustard powder, onion powder, and pepper in a bowl until well blended. Makes enough rub to cover one 3 to 5 pound ham. To be sure sugars form a crust, do not cover the ham during cooking. If not using immediately, store in an airtight tin.

Peppy Ham Tortillas

Ingredients

12 slices fully cooked ham
1 (16 ounce) package Monterey
Jack cheese, cut into 1/2-inch
strips
2 (4 ounce) cans chopped
jalapenos or chilies, drained
12 (6 inch) flour tortillas
SAUCE:
1/4 cup butter or margarine
1/2 cup all-purpose flour
1 teaspoon salt
1 teaspoon ground mustard
4 cups milk
3 cups shredded Cheddar cheese

Directions

Place a ham slice, cheese strip and 2 teaspoons jalapenos down the center of each tortilla. Roll up and place seam side down in a greased 13-in. x 9-in. x 2-in. baking dish; set aside.

In a saucepan over medium heat, melt butter. Stir in the flour, salt and mustard until smooth. Gradually add milk; bring to a boil. Cook and stir for 2 minutes. Add cheese; cook and stir until melted.

Spoon sauce evenly over tortillas. Bake, uncovered, at 350 degrees for 45 minutes or until heated through.

Pittsburgh Chipped Ham Barbecues

Ingredients

- 1 cup ketchup
- 1 cup water
- 1 tablespoon brown sugar
- 1 tablespoon cider vinegar
- 1/4 cup sweet pickle relish
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon ground cinnamon
- 1 pinch ground black pepper
- 1 pinch garlic salt
- 1/2 teaspoon liquid smoke flavoring
- 1 pound chipped ham
- 6 hamburger buns

Directions

In a large saucepan, combine the ketchup, water, brown sugar, cider vinegar, sweet pickle relish and Worcestershire sauce. Season with cinnamon, black pepper, garlic salt and liquid smoke. Bring to a simmer over low heat and simmer for 20 minutes.

Shred the ham and stir into the mixture. Simmer longer if desired, then serve hot on hamburger buns. The mixture can also be frozen.

Cheesy Ham and Hash Brown Casserole

Ingredients

1 (32 ounce) package frozen hash brown potatoes
8 ounces cooked, diced ham
2 (10.75 ounce) cans condensed cream of potato soup
1 (16 ounce) container sour cream
2 cups shredded sharp Cheddar cheese
1 1/2 cups grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, mix hash browns, ham, cream of potato soup, sour cream, and Cheddar cheese. Spread evenly into prepared dish. Sprinkle with Parmesan cheese.

Bake 1 hour in the preheated oven, or until bubbly and lightly brown. Serve immediately.

Pittsburgh Ham Barbecues

Ingredients

1/2 cup butter
1 small onion, finely chopped
2 cups ketchup
1/3 cup distilled white vinegar
1/2 cup water
3 tablespoons brown sugar
2 teaspoons prepared yellow mustard
2 tablespoons Worcestershire sauce
1 1/2 pounds chipped chopped ham
8 kaiser rolls, split
1 cup pickle relish (optional)

Directions

Preheat an oven to 275 degrees F (135 degrees C).

Melt the butter in a large skillet over medium-high heat; cook and stir the onions in the butter until translucent, about 5 minutes. Stir the ketchup, vinegar, water, brown sugar, mustard, and Worcestershire sauce into the skillet with the onions; simmer about 10 minutes. Stir in the ham; cook until heated through and the sauce is bubbling, 5 to 7 minutes more.

While the ham simmers, heat the kaiser rolls in the preheated oven until toasted, 5 to 7 minutes.

Assemble the sandwiches by dividing the ham mixture among the toasted kaiser rolls, topping the ham with pickle relish. Serve hot.

End of the Line Ham Casserole

Ingredients

1 (10.75 ounce) can condensed
cream of celery soup
1/2 cup milk
ground black pepper to taste
2 potatoes, sliced
1 onion, sliced
2 cups cooked ham, diced
2 tablespoons grated Parmesan
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In an 8x8 inch casserole dish, combine cream of celery soup with milk and a good grind of pepper. Layer potato slices, onion slices and ham on top and cover. Bake for 1 hour. Remove cover and sprinkle with parmesan or other grated cheese. Bake uncovered for another 20 minutes.

Harvey Ham Sandwiches

Ingredients

1 (6 pound) bone-in ham
1 (8 ounce) jar yellow mustard
1 pound brown sugar
24 dinner rolls, split

Directions

Place the ham in a large pot or slow cooker, and fill with enough water to cover. Bring to a boil, then reduce the heat to low, and simmer for 8 to 10 hours. Remove the meat from the water, and allow to cool. If it has cooked long enough, it will fall into pieces as you pick it up.

Pull the ham apart into shreds once it is cool enough to handle. It doesn't have to be tiny shreds. Place the shredded ham into a slow cooker. Stir in the mustard and brown sugar, cover, and set to Low. Cook just until heated. Serve on dinner rolls. We don't use any other sandwich toppings with it, but that is a personal choice.

Mini Ham Quiches

Ingredients

3/4 cup diced fully cooked ham
1/2 cup shredded sharp Cheddar cheese
1/2 cup chopped ripe olives
3 eggs, beaten
1 cup half-and-half cream
1/4 cup butter, melted
3 drops hot pepper sauce
1/2 cup biscuit/baking mix
2 tablespoons grated Parmesan cheese
1/2 teaspoon ground mustard

Directions

In a bowl, combine the ham, cheddar cheese and olives; divide among 12 greased muffin cups. In a mixing bowl, combine the remaining ingredients just until blended.

Pour over ham mixture. Bake at 375 degrees F for 20-25 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before serving.

Apricot and Honey Ham Glaze

Ingredients

1/2 cup apricot jam
3 tablespoons honey
1 tablespoon hot English mustard
2 tablespoons orange marmalade

Directions

Stir together the apricot jam, honey, hot English mustard, and orange marmalade in a bowl until the mixture is well combined.

Chinese Ham Stew

Ingredients

1 (5 pound) pork leg, cut into bite size pieces
4 ounces dried wood ear mushrooms
5 tablespoons soy sauce
10 cloves minced garlic
4 cups water

Directions

Wash garlic and leave skin intact; wash and soak all of the mushrooms until soft.

Put the pork, mushrooms, soy sauce and garlic in a large pot. Add water, put heat on low, and let simmer for 1 to 1 1/2 hours, or until internal temperature of pork has reached 160 degrees F (70 degrees C).

Biscuits with Ham Butter

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup sour cream
1 egg, lightly beaten
1 cup cubed fully cooked ham
1/2 cup butter or margarine,
softened

Directions

In a bowl, combine flour, baking powder and salt; set aside. Combine sour cream and egg; mix well. Stir into dry ingredients just until moistened. Turn onto a lightly floured surface; knead gently 4 to 5 times. Roll to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on a greased baking sheet. Bake at 425 degrees F for 10 to 12 minutes or until lightly browned.

Meanwhile, in a blender or food processor, process ham until finely minced. Add butter and continue processing until well mixed. Spread over warm biscuits.

Prosciutto e Melone (Italian Ham and Melon)

Ingredients

1 cantaloupe - seeded and cut
into 8 wedges
8 thin slices prosciutto

Directions

Remove the flesh from the rind of the cantaloupe; wrap each piece of cantaloupe with a slice of the ham. Serve cold.

Quick and Easy Ham with Sweet Potatoes

Ingredients

2 ham steaks
1/4 cup packed brown sugar
1 (8 ounce) can crushed
pineapple, drained
1 (15 ounce) can sweet potatoes,
drained
1 cup miniature marshmallows

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Tear off two large sheets of aluminum foil. Place one ham slice onto each piece of foil, and sprinkle brown sugar on both sides. Spread a little bit of the crushed pineapple over the ham, then top with sweet potatoes. Sprinkle a little bit more brown sugar and pineapple over the sweet potatoes. Close the aluminum foil tightly around the ham, and place on a baking sheet.

Bake for 30 minutes in the preheated oven. Remove from the oven, and carefully open the packets. Sprinkle miniature marshmallows over the top, and return to the oven with the foil open. Bake for another 10 minutes. If you want the marshmallows really toasty, you could brown them under the broiler for a couple of minutes. You will end up with a sweet, juicy ham dish and very few dishes to wash.

Spinach, Ham and Cheese Omelet

Ingredients

2 eggs
2 tablespoons water
1 teaspoon butter
Salt and pepper
1/4 cup shredded Italian cheese
blend
1/4 cup baby spinach
1/4 cup finely chopped ham

Directions

Beat eggs and water in small bowl until blended.

Heat butter in 7 to 10-inch nonstick omelet pan or skillet over medium-high heat until hot. Tilt pan to coat bottom. Pour in egg mixture. Mixture should set immediately at edges.

Gently push cooked portions from edges toward the center with inverted turner so that uncooked eggs can reach the hot pan surface. Continue cooking, tilting pan and gently moving cooked portions as needed.

When top surface of eggs is thickened and no visible liquid egg remains, season with salt and pepper. Place cheese on one side of omelet; top with spinach and ham. Fold omelet in half with turner. With a quick flip of the wrist, turn pan and invert or slide omelet onto plate. Serve immediately.

White Bean 'n' Ham Soup

Ingredients

2 (15.5 ounce) cans great northern beans, rinsed and drained
2 medium carrots, diced
1 small onion, chopped
2 tablespoons butter or margarine
2 1/4 cups water
1 1/2 cups cubed fully cooked ham
1/2 teaspoon salt
1/8 teaspoon white pepper
1 bay leaf

Directions

Mash one can of beans; set aside. In a large saucepan, saute the carrots and onion in butter. Stir in the water, ham, seasonings and whole and mashed beans; cook over medium heat until heated through. Discard bay leaf before serving.

Spaghetti Ham Bake

Ingredients

1 (7 ounce) package spaghetti,
broken into 2-inch pieces
4 cups cubed fully cooked ham
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
2 cups sour cream
1/2 pound fresh mushrooms,
sliced
1/2 cup chopped onion
1/2 cup sliced ripe olives
1 1/2 teaspoons ground mustard
1 teaspoon seasoned salt
2 teaspoons Worcestershire sauce
TOPPING:
2 cups soft bread crumbs
1/4 cup butter or margarine,
melted
2 cups shredded Cheddar cheese

Directions

Cook spaghetti according to package directions; drain and place in a large bowl. Add the ham, soup, sour cream, mushrooms, onion, olives if desired, mustard, seasoned salt and Worcestershire sauce. Transfer to two greased 11-in. x 7-in. x 2-in. baking dishes.

In a bowl, toss bread crumbs and butter; add cheese. Sprinkle over casseroles. Cover and freeze one for up to 2 months. Bake the second casserole, uncovered, at 325 degrees F for 30 minutes or until heated through.

Baked Ham Sandwiches

Ingredients

1/3 cup butter or margarine,
softened
1/2 cup dried minced onion
1/3 cup prepared mustard
2 tablespoons poppy seeds
8 hamburger buns, split
16 slices deli ham
8 slices Swiss cheese

Directions

In a bowl, combine butter, onion, mustard and poppy seeds. Spread about 1 tablespoon over both halves of buns. Layer ham and cheese on the bottom halves; replace tops. Wrap each sandwich in foil. Bake at 350 degrees F for 6-10 minutes or until cheese is melted, or freeze for up to 2 months.

To use frozen sandwiches: Bake at 350 degrees F for 30-35 minutes or until cheese is melted.

Pineapple-Glazed Ham Loaf

Ingredients

- 2 eggs, lightly beaten
- 1 cup milk
- 1 teaspoon ground mustard
- 1 cup crushed saltines
- 2 tablespoons orange juice
- 1 pound ground fully cooked ham
- 1 pound ground pork
- 1 cup packed brown sugar
- 1 tablespoon white vinegar
- 1 (8 ounce) can crushed pineapple, undrained

Directions

In a bowl, combine the first five ingredients. Crumble ham and pork over mixture; mix well. Press into a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Combine brown sugar, vinegar and pineapple; spoon over loaf. Bake, uncovered, at 350 degrees F for 2 hours or until a meat thermometer reads 160 degrees F. Cool for 10 minutes before removing from pan.

Campbell's® Pennsylvania Dutch Ham and

Ingredients

1 tablespoon vegetable oil
2 cups cubed cooked ham
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
2 cups shredded extra-sharp
Cheddar cheese
5 cups extra-wide egg noodles,
cooked and drained

Directions

Heat the oil in a 4-quart saucepan over medium-high heat. Add the ham and onion and cook until the onion is tender.

Stir the soup in the saucepan and heat to a boil. Reduce the heat to low. Add the cheese and cook and stir until the cheese is melted. Add the noodles and cook until the mixture is hot and bubbling.

Easy Ham and Cheese Appetizer Sandwiches

Ingredients

1 cup butter, softened
3 tablespoons poppy seeds
1 onion, grated
1 tablespoon Worcestershire sauce
2 tablespoons prepared Dijon-style mustard
2 (12 ounce) packages white party rolls
1/2 pound chopped cooked ham
5 ounces shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together butter, poppy seeds, onion, Worcestershire sauce and prepared Dijon-style mustard.

Slice rolls in half horizontally and set aside tops. Spread bottoms with the butter mixture. Top with ham and Swiss cheese. Replace tops.

Arrange rolls in a single layer in a medium baking dish. Bake in the preheated oven 10 to 12 minutes, until rolls are lightly browned and cheese is melted.

Warm Ham 'n' Swiss Wraps

Ingredients

6 (10 inch) flour tortillas
1 pound thinly sliced deli ham
2 cups shredded Swiss cheese
3 cups chopped lettuce
1 medium tomato, seeded and diced
1/2 cup diced cucumber
2 tablespoons chopped green pepper
2 green onions, chopped
DRESSING:
3/4 cup mayonnaise
3 tablespoons milk
2 teaspoons sugar
1 teaspoon prepared mustard
1/2 teaspoon celery seed

Directions

On each tortilla, layer four slices of ham and 1/3 cup cheese; roll up and secure with toothpicks. Place in an ungreased 11-in. x 7-in. x 2-in. baking pan. Cover and bake at 350 degrees F for 14-16 minutes or until cheese is melted.

Meanwhile, combine the lettuce, tomato, cucumber, green pepper and onions. In a small bowl, whisk the dressing ingredients. Unroll the tortillas halfway; top each with 1/3 cup lettuce mixture and 1 tablespoon dressing. Roll up again; serve immediately.

Chicken and Ham Lasagna

Ingredients

3/4 pound fresh mushrooms, sliced
1 large onion, chopped
1 large green pepper, chopped
1/4 cup butter or margarine
1/2 cup all-purpose flour
1 2/3 cups milk
1 (14.5 ounce) can chicken broth
1 (16 ounce) package frozen chopped broccoli, thawed and drained
2/3 cup grated Parmesan cheese
1/2 teaspoon salt
1/4 teaspoon white pepper
1/8 teaspoon ground nutmeg
12 lasagna noodles, cooked and drained
2 cups cubed fully cooked ham
2 cups shredded Swiss cheese
2 cups cubed, cooked chicken

Directions

In a large skillet, saute the mushrooms, onion and green pepper in butter until tender. Stir in flour until blended. Gradually add milk and broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the broccoli, Parmesan cheese, salt, pepper and nutmeg.

Spread 2 cups broccoli mixture in a greased 13-in. x 9-in. x 2-in. baking dish. Top with four noodles, overlapping if needed. Layer with 2 cups broccoli mixture, 1-1/2 cups of ham, 2/3 cup Swiss cheese, four noodles, 2 cups broccoli mixture, chicken, 2/3 cup Swiss cheese, four noodles and remaining broccoli mixture, Swiss cheese and ham.

Cover and bake at 350 degrees F for 35-45 minutes or until heated through. Let stand for 15 minutes before cutting.

Creamy Ham and Rice

Ingredients

1/2 cup chopped green pepper
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 1/2 cups milk
1/2 cup mayonnaise
2 cups cooked rice
2 cups cubed fully cooked ham
1 (8 ounce) can sliced water chestnuts, drained
1/4 cup grated Parmesan cheese
1 (2 ounce) jar diced pimientos, drained
1/2 teaspoon salt

Directions

In a large skillet, saute green pepper in butter until tender. Stir in flour until blended; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to low; stir in mayonnaise until blended. Stir in remaining ingredients; heat through.

Grilled Leftover Ham and Pineapple Sandwiches

Ingredients

4 tablespoons cream cheese,
softened
8 slices white bread
1 (8 ounce) can pineapple rings,
drained
4 slices leftover baked ham
2 tablespoons butter

Directions

Spread cream cheese onto 4 slices of bread. Top the cream cheese with a slice of pineapple and a slice of ham. Cover with the remaining slices of bread.

Heat the butter in a large skillet over medium heat. Fry sandwiches in butter until golden brown on both sides, about 4 minutes total.

Hash Brown Ham Quiche

Ingredients

4 cups frozen shredded hash brown potatoes
1/4 teaspoon salt
1/4 teaspoon pepper
3 tablespoons butter, divided
1 medium onion, chopped
1/2 cup chopped green pepper
1/2 cup chopped fresh mushrooms
2 teaspoons all-purpose flour
3/4 cup diced fully cooked ham
3 eggs, beaten
1/2 cup milk
1/2 cup shredded Cheddar cheese

Directions

In a large skillet, saute the hash browns, salt and pepper in 2 tablespoons butter until golden brown. Press into the bottom and up the sides of a greased 9-in. pie plate. In the same skillet, saute the onion, green pepper and mushrooms in remaining butter. Remove from the heat; sprinkle with flour. Stir in the ham, eggs and milk. Pour into hash brown crust.

Bake at 350 degrees F for 25 minutes. Sprinkle with cheese; bake 5 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Kylie's Ham Delights

Ingredients

1 pound thinly sliced cooked ham
1 (8 ounce) can crushed pineapple
5 slices provolone cheese
5 large plain croissants

Directions

Combine ham and pineapple in skillet. Saute over medium heat until most of the pineapple juice has cooked off. Separate mixture into 5 sections in skillet and place one slice of cheese on top of each; cook until cheese melts. Serve on top of warm croissants.

Grandma's Ham Casserole

Ingredients

1 1/2 cups cubed ham
5 potatoes, thinly sliced
2 carrots, sliced thin
1 (8 ounce) can mushrooms,
drained
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish, combine the ham, potatoes, carrots and mushrooms.

In a medium bowl, combine the soup with the water. Mix well and pour over the mixture in the baking dish, stirring to coat.

Bake at 350 degrees F (175 degrees C) for 1 to 1 1/2 hours, or until carrots are tender.

Grilled Ham and Cheese With a Twist

Ingredients

1/4 cup mango chutney
4 slices crusty bread, cut diagonally from a large loaf
6 slices black forest ham
4 slices white Cheddar cheese
2 tablespoons butter, softened

Directions

Spread chutney onto two slices of bread. Place three slices of ham on top of each piece of bread followed by two slices of Cheddar cheese. Place the remaining slices of bread on top of the cheese, then butter the outsides of the sandwiches on both sides.

Cook in a large skillet over medium heat until golden brown, then flip over, and continue cooking until cheese is melted and sandwiches are golden brown on the other side, 2 to 3 minutes per side.

Hearty Harvest and Ham Stew

Ingredients

1 tablespoon olive oil
1 red onion, chopped
2 cloves garlic, chopped
1 pound ham steak, cubed
1/2 medium head cabbage, chopped
1 cup water
2 large potatoes, sliced thick
3 carrots, chopped
1/2 teaspoon celery seed
1/2 teaspoon caraway seed
1/2 teaspoon paprika
Salt and black pepper to taste
3 cups firmly packed greens, such as spinach, chard or beet tops

Directions

Warm olive oil in a large pot over medium heat. Stir in onions and cook until tender, about 3 minutes. Stir in the garlic and ham; cook for another 2 minutes. Stir in the chopped cabbage and water. Cover, and simmer 10 minutes.

Stir in potatoes, carrots, celery seed, caraway seed, paprika, salt, and pepper. Cover, and simmer 10 to 12 minutes.

Reduce the heat to medium low, stir in the greens, adjust seasonings, and cook for 10 minutes. Serve with bread.

Cheesy Ham Cups

Ingredients

6 slices deli ham
1/2 cup finely chopped green onions
2 cups shredded Cheddar cheese, divided
6 eggs
1 (8 ounce) container plain yogurt
2 tablespoons minced fresh parsley

Directions

Place each ham slice in a greased 10-oz. ramekin or custard cup. Sprinkle with onions and 1 cup cheese. In a bowl, beat eggs and yogurt until blended; pour into cups. Sprinkle with parsley and the remaining cheese.

Bake, uncovered, at 350 degrees for 25-30 minutes or until a knife inserted near the center comes out clean. Serve immediately.

Sweet-Sour Ham Balls

Ingredients

4 eggs, lightly beaten
1/4 cup chopped onion
1 1/2 cups soft bread crumbs
2 pounds ground ham
1 pound ground pork
2 (8 ounce) cans crushed pineapple, undrained
1 cup packed brown sugar
1/4 cup prepared mustard
2 tablespoons cider vinegar

Directions

In a bowl, combine the eggs, onion and bread crumbs. Crumble meat over mixture and mix well. Shape into 1-1/2-in. balls. Place in two greased 13-in. x 9-in. x 2-in. baking dishes.

In a blender, combine the pineapple, brown sugar, mustard and vinegar; cover and process until smooth. Pour over ham balls. Bake, uncovered, at 350 degrees F for 45-50 minutes or until a meat thermometer reads 160 degrees F; basting occasionally with sauce.

Speedy Ham and Macaroni

Ingredients

2 cups uncooked elbow macaroni
1 (10 ounce) package frozen
chopped broccoli, thawed
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 cup milk
1 tablespoon butter or margarine
1/2 teaspoon ground nutmeg
1/8 teaspoon garlic powder
1/8 teaspoon pepper
2 cups cubed fully cooked ham
grated Parmesan cheese

Directions

In a large saucepan, cook macaroni in boiling water for 5 minutes. Add broccoli; return to a boil. Cook for 2-3 minutes or until macaroni is tender; drain. Return to the pan. Combine soup, milk, butter, nutmeg, garlic powder and pepper; add to macaroni mixture with ham. mix well; heat through. Garnish with Parmesan cheese if desired.

Broccoli Ham Turnovers

Ingredients

2 cups broccoli florets
1 1/2 cups shredded sharp Cheddar cheese
1/2 cup cubed fully cooked ham
1/2 cup sliced green onions
1 tablespoon minced fresh parsley
1/4 teaspoon ground nutmeg
salt and pepper to taste
1 pastry for double-crust pie
1 egg
1 tablespoon whipping cream

Directions

Place broccoli in a steamer basket over 1 in. of boiling water in a saucepan. Cover and steam for 5-8 minutes or until crisp-tender. Rinse in cold water; drain well. In a bowl, combine the broccoli, cheese, ham, onions, parsley, nutmeg, salt and pepper.

On a floured surface, roll out the pastry; cut each in half. Place 1 -1/2 cups of the filling on one side of each half; flatten filling with a spoon. Combine the egg and cream; brush some over pastry edges. Fold pastry over filling. Seal edges and prick tops with a fork. Place on a baking sheet; brush with remaining egg mixture.

Bake at 400 degrees for 18-22 minutes or until golden brown. Let stand 5 minutes before serving.

Slow-Cooked Ham 'N' Broccoli

Ingredients

3 cups cubed fully cooked ham
1 (10 ounce) package frozen
chopped broccoli, thawed
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (8 ounce) jar process cheese
sauce
1 (8 ounce) can sliced water
chestnuts, drained
1 1/4 cups instant rice
1 cup milk
1 celery rib, chopped
1 medium onion, chopped
1/8 teaspoon pepper
1/2 teaspoon paprika

Directions

In a slow cooker, combine the first 10 ingredients; mix well. Cover and cook on high for 2-3 hours or until the rice is tender. Let stand for 10 minutes before serving. Sprinkle with paprika.

Fruity Ham Glaze

Ingredients

1 cup apricot preserves
1 (15.25 ounce) can fruit cocktail
1/4 cup Dijon mustard
1/8 teaspoon ground nutmeg

Directions

Puree in a blender: apricot preserves, fruit cocktail and Dijon mustard. Pour into a saucepan and add nutmeg. Heat over medium heat until bubbly.

Glazed Ham with Peach-Ginger Sauce

Ingredients

1 (10 pound) fully-cooked, bone-in ham
2 teaspoons whole cloves

1/4 teaspoon ground cinnamon
2 tablespoons brown mustard
1/2 cup packed brown sugar

1/4 cup packed brown sugar
2 tablespoons apple cider vinegar
1 cup peach nectar
1 cup peach preserves
5 cups frozen peach slices
2 teaspoons minced fresh ginger root
1 hot cherry pepper, seeded and minced
1 (3 inch) cinnamon stick

Directions

Preheat the oven to 325 degrees F (165 degrees C). Use a serrated knife to score the top of the ham in a diamond pattern. Press whole cloves into the ham and place on a roasting rack in a roasting pan.

Bake for 1 1/2 to 2 hours in the preheated oven, or until the internal temperature of the ham has reached 140 degrees F (60 degrees C). Cover with aluminum foil if the ham starts to look dry.

While the ham is baking, mix together the cinnamon, mustard and 1/2 cup of brown sugar in a cup or small bowl. Set aside. In a saucepan over medium heat, mix together the remaining brown sugar, cider vinegar, peach nectar and peach preserves. Bring to a boil and then stir in the sliced peaches, ginger, cherry pepper and the cinnamon stick. Simmer until the peaches are tender and the sauce has thickened, 25 to 30 minutes.

Remove the ham from the oven and brush liberally with the mustard glaze. Increase the oven temperature to 350 degrees F (175 degrees C) and return the ham to the oven, uncovered.

Bake for an additional 20 to 30 minutes, or until glaze is bubbly. Allow the ham to rest for 15 to 20 minutes before carving. Serve with hot Peach-Ginger sauce.

Vegetable Ham Stew

Ingredients

4 cups water
2 (14.5 ounce) cans diced tomatoes, undrained
3 cups shredded cabbage
2 cups diced fully cooked lean ham
3 large carrots, cut into 1-inch pieces
1 1/2 cups chopped celery
3/4 cup chopped onion
1/2 cup chopped green pepper
1 tablespoon sugar
2 teaspoons dried basil
1/2 teaspoon pepper
1/4 teaspoon garlic powder
2 bay leaves
1/4 cup cornstarch
1/4 cup cold water

Directions

In a Dutch oven or soup kettle, combine the first 13 ingredients; bring to a boil. Reduce heat; cover and simmer for 1-1/4 hours or until cabbage is tender, stirring occasionally.

Combine cornstarch and cold water until smooth; stir into stew. Bring to a boil; cook and stir for 2 minutes or until thickened. Discard bay leaves.

Creamy Ham Fettuccine

Ingredients

1 (12 ounce) package fettuccine
3 cups cubed fully cooked ham
2 cups frozen peas, thawed
2 cups grated Parmesan cheese
1 cup heavy whipping cream

Directions

In a large saucepan or Dutch oven, cook fettuccine according to package directions; drain. In the same pan, heat the ham; add the peas, Parmesan cheese, cream and fettuccine. Cook and stir until heated through.

Hot Ham 'n' Egg Sandwiches

Ingredients

1 cup finely chopped fully cooked ham
2 cups shredded Cheddar cheese
1 small onion, chopped
1/3 cup chopped stuffed olives
2 hard-cooked eggs, chopped
1/2 cup chili sauce
3 tablespoons mayonnaise
8 hot dog buns

Directions

In a bowl, combine the ham, cheese, onion, olives and eggs. Stir in chili sauce and mayonnaise. Place about 1/3 cupful in each bun; wrap individually in foil. Place on a baking sheet. Bake at 400 degrees F for 10 minutes or until heated through.

Delicious Ham and Potato Soup

Ingredients

3 1/2 cups peeled and diced potatoes
1/3 cup diced celery
1/3 cup finely chopped onion
3/4 cup diced cooked ham
3 1/4 cups water
2 tablespoons chicken bouillon granules
1/2 teaspoon salt, or to taste
1 teaspoon ground white or black pepper, or to taste
5 tablespoons butter
5 tablespoons all-purpose flour
2 cups milk

Directions

Combine the potatoes, celery, onion, ham and water in a stockpot. Bring to a boil, then cook over medium heat until potatoes are tender, about 10 to 15 minutes. Stir in the chicken bouillon, salt and pepper.

In a separate saucepan, melt butter over medium-low heat. Whisk in flour with a fork, and cook, stirring constantly until thick, about 1 minute. Slowly stir in milk as not to allow lumps to form until all of the milk has been added. Continue stirring over medium-low heat until thick, 4 to 5 minutes.

Stir the milk mixture into the stockpot, and cook soup until heated through. Serve immediately.

Fiesta Grilled Ham Steak

Ingredients

1 (2 pound) Cook'sB® brand
Bone-In Thick Cut Ham Steak
3/4 cup jalapeno pepper jelly
2 cloves garlic, minced
1/4 cup chopped cilantro

Directions

Preheat charcoal or gas grill. In a small saucepan, heat jelly and garlic over medium heat until jelly is melted (or, in a microwave-safe bowl, heat in microwave oven at high power until melted, about 1 minute). Stir in cilantro. Set aside 1/4 cup mixture for serving.

Place ham steaks on grill over medium heat. Grill 3 minutes. Turn ham steaks; brush with half of remaining jelly mixture and continue to grill 3 minutes. Turn again; brush with remaining half of jelly mixture and continue to grill 1 to 2 minutes or until ham is glazed and heated through. Serve with reserved jelly mixture.

Slow Cooker Green Beans, Ham and Potatoes

Ingredients

2 pounds fresh green beans,
rinsed and trimmed
1 large onion, chopped
3 ham hocks
1 1/2 pounds new potatoes,
quartered
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon seasoning salt
1 tablespoon chicken bouillon
granules
ground black pepper to taste

Directions

Halve beans if they are large, place in a slow cooker with water to barely cover, and add onion and ham hocks. Cover, and cook on High until simmering. Reduce heat to Low, and cook for 2 to 3 hours, or until beans are crisp but not done.

Add potatoes, and cook for another 45 minutes. While potatoes are cooking, remove ham hocks from slow cooker, and remove meat from bones. Chop or shred meat, and return to slow cooker. Season with garlic powder, onion powder, seasoning salt, bouillon, and pepper. Cook until potatoes are done, then adjust seasoning to taste.

To serve, use a slotted spoon to put beans, potatoes, and ham into a serving dish with a little broth.

Spicy Ham and Grilled Cheese Sandwich

Ingredients

2 slices Swiss cheese
2 slices deli ham
1 green chile pepper
2 slices rye bread
1 tablespoon butter, softened

Directions

Preheat a skillet over medium heat.

Layer cheese, ham, and chile pepper on one slice of bread, then top with the other slice. Lightly butter both sides of the sandwich before carefully placing it in the skillet. Grill until cheese is melted and bread appears golden brown, about 3 minutes per side.

Upside Down Ham Loaf

Ingredients

- 1 tablespoon butter
- 1 tablespoon brown sugar
- 1 (8 ounce) can sliced pineapple, drained with juice reserved
- 3 cups ground cooked ham
- 1/4 cup grated onion
- 3/4 cup bread crumbs
- 2 eggs, beaten
- 1/4 teaspoon mustard powder
- 1 pinch cayenne pepper
- 1 cup shredded Swiss cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Melt butter in the bottom of an 8x4 inch loaf pan. Sprinkle brown sugar over the butter. Slice pineapple rings in half, and arrange them over the sugar.

In a large bowl, mix together the ham, onion, bread crumbs, eggs, and 1/4 cup of juice from the pineapple. Blend in the mustard powder and cayenne pepper. Pack half of the mixture into the pan on top of the pineapple slices. Sprinkle the Swiss cheese over it, then pack the remaining ham mixture on top. Cover with aluminum foil.

Bake for 45 to 50 minutes in the preheated oven. Let cool in the pan for 5 minutes, then turn upside down onto a serving plate. Slice as you would a meatloaf, and serve.

Basic Ham and Bean Soup

Ingredients

1 pound dry great Northern beans
8 cups water
1/2 teaspoon salt
1 ham hock
1 cup chopped carrots
1/2 stalk celery, chopped
1 cup chopped onion
1 teaspoon minced garlic
1 teaspoon mustard powder
2 bay leaves
2 cups chopped ham
1/2 teaspoon ground white pepper

Directions

Rinse the beans, sorting out any broken or discolored ones. In a large pot over high heat, bring the water to a boil. Add the salt and the beans and remove from heat. Let beans sit in the hot water for at least 60 minutes.

After the 60 minutes of soaking, return the pot to high heat and place the ham bone, carrots, celery, onion, garlic, mustard and bay leaves in the pot. Stir well, bring to a boil, reduce heat to low and simmer for 60 more minutes.

Remove ham bone and discard. Stir in the chopped ham and simmer for 30 more minutes. Season with ground white pepper to taste.

Busy Day Ham Bake

Ingredients

1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
1 (10 ounce) package frozen chopped broccoli, thawed
1 cup cooked rice
1 cup cubed fully cooked ham
1/4 cup sour cream
1/4 cup mayonnaise
1/4 cup dry bread crumbs
1 tablespoon butter or margarine, melted

Directions

In a large bowl, combine the first six ingredients. Transfer to a greased 1-1/2-qt. baking dish. Toss bread crumbs and butter; sprinkle over the top. Bake, uncovered, at 350 degrees F for 30 minutes or until heated through.

Plantation Ham Cakes

Ingredients

2 cups ground ham
1 onion, finely chopped
1 (10 ounce) package chopped frozen broccoli, thawed and drained
3 eggs, beaten
2 teaspoons anise seed
2 teaspoons dried basil
3 cloves garlic, minced
1 teaspoon salt
2 teaspoons ground black pepper
3/4 cup cornmeal
1/2 cup grated Asiago cheese
2 tablespoons olive oil

Directions

In a large bowl combine the ground ham, onion, broccoli and beaten eggs. Mix with hands for 1 full minute, or until eggs are evenly absorbed into meat.

Sprinkle anise seed, basil, garlic, salt, pepper, cornmeal and cheese over meat mixture and mix again with hands for 1 full minute, until all ingredients are evenly distributed.

Heat oil in a large skillet over medium heat. Scoop about 3 ounces of ham mixture into hands and form patties about 1/2 inch thick. Lay patties in skillet and cook for 3 to 5 minutes each side, or until browned. Drain on paper towels. Repeat until all of the mixture has been used, then serve hot.

Asparagus and Ham Casserole

Ingredients

1 pound fresh asparagus, cut into 1-inch pieces
2 cups cubed fully cooked ham
3 cups cooked rice
1 cup diced celery
1 1/2 teaspoons lemon pepper
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup chicken broth
1 cup shredded Cheddar cheese
1 tablespoon butter
1/2 cup bread crumbs

Directions

Place asparagus in a large saucepan with enough water to cover; cook until crisp-tender. Drain well. In a greased 2-1/2-qt. casserole, mix asparagus, ham, rice, celery and lemon pepper. In a saucepan, mix soup and broth. Add cheese and cook until melted. Pour into casserole. Melt butter in a small saucepan; add crumbs and cook and stir until browned. Sprinkle on top of casserole. Bake at 350 degrees F for 35 minutes.

After the Holidays Ham Bone Soup

Ingredients

1 ham bone with some meat
1 small onion, finely chopped
1 (15 ounce) can whole peeled tomatoes with juice
1 (14 ounce) package frozen mixed vegetables, thawed
3 potatoes, peeled and diced
1 1/2 cups uncooked elbow macaroni
3/4 cup uncooked long grain rice
1 cup chopped cooked ham, or amount leftover
1 (10 ounce) can tomato sauce

Directions

Place the ham bone into a large pot and fill with enough water to cover. Bring to a boil and cook for 15 minutes. Add the onion and tomatoes, then stir in the frozen mixed vegetables and potatoes. Simmer for about 20 minutes, then add the macaroni, rice, and chopped ham. Cover and simmer over medium-low heat for 1 1/2 hours. Any ham on the bone should come off easily. Stir in the tomato sauce and let cool for about 15 minutes before serving.

Slow Cooker Ham and Bean Stew

Ingredients

1 (15 ounce) can black-eyed peas, undrained
1 (15 ounce) can black beans, undrained
1 (15 ounce) can garbanzo beans, drained
1 (16 ounce) can chili beans in sauce
1 large onion, chopped
1 pound cooked ham, cubed
1 clove garlic, minced, or to taste
1 tablespoon sour cream

Directions

Stir the black-eyed peas, black beans, garbanzo beans, chili beans, onion, ham, and garlic together in a slow cooker. Cook on Low for 5 hours. Top with sour cream to serve.

Spiced Ham Steak

Ingredients

1 1/3 cups pineapple juice
1 teaspoon butter or margarine,
melted
1 teaspoon ground cloves
1 teaspoon paprika
2 garlic cloves, minced
1/2 teaspoon brown sugar
1/4 teaspoon ground mustard
8 ounces 2 inch thick ham steak

Directions

In a 2-cup measuring cup, combine the juice, butter, cloves, paprika, garlic, sugar and mustard; mix well. Pour 2/3 cup marinade into a large resealable plastic bag; cover and refrigerate remaining marinade. Add ham to the bag. Seal bag and turn to coat; refrigerate for at least 3 hours or overnight.

Drain and discard marinade. Grill ham, uncovered, over medium heat for 4-6 minutes on each side or until meat is glazed and heated through, basting occasionally with reserved marinade.

Tommy's Ham Casserole

Ingredients

2 cups cubed or shredded ham
3 cups cooked macaroni
3/4 cup shredded Cheddar
cheese
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can milk
1/4 cup dried bread crumbs

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a casserole dish, combine the ham, macaroni, cheese, soup and milk. Mix together well.

Bake, covered, at 375 degrees F (190 degrees C) for 20 minutes. Uncover, top with the bread crumbs, and bake, uncovered for 10 more minutes.

Tortilla Ham Pinwheels

Ingredients

11 ounces cream cheese,
softened
1 envelope Italian salad dressing
mix
5 (6 inch) flour tortillas
12 ounces sliced fully cooked ham

Directions

In a small mixing bowl, combine the cream cheese and salad dressing mix. Spread over one side of each tortilla. Top with ham; roll up. Refrigerate for 1 hour. Cut into 1-in. slices.

Tex-Mex Ham N Eggs

Ingredients

1 cup cubed fully cooked ham
1/2 cup chopped onion
2 tablespoons olive or vegetable oil, divided
2 cups frozen shredded hash brown potatoes
2 eggs
2 tablespoons milk
salt and pepper to taste
1/2 cup shredded Cheddar cheese
2 tablespoons salsa or picante sauce

Directions

In a skillet, saute ham and onion in 1 tablespoon of oil until ham is lightly browned and onion is tender; remove and keep warm. Add remaining oil to skillet; cook potatoes over medium heat until tender, turning to brown. In a small bowl, beat eggs, milk, salt and pepper; add to skillet. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are set, spoon ham mixture over top; heat through. Sprinkle with cheese; top with salsa. Cut into wedges.

Corny Ham and Potato Scallop

Ingredients

5 potatoes, peeled and cubed
1 1/2 cups cubed cooked ham
1 (15 ounce) can whole kernel corn, drained
1/4 cup chopped green bell pepper
2 teaspoons instant minced onion
1 (10.75 ounce) can condensed Cheddar cheese soup
1/2 cup milk
3 tablespoons all-purpose flour

Directions

In a slow cooker, combine potatoes, ham, corn, green pepper, and onion. In a small bowl, stir together soup, milk, and flour until smooth. Pour soup mixture over ham and vegetables, and stir gently to coat.

Cover, and cook on Low for about 8 hours, or until potatoes are tender.

Skillet Ham and Rice

Ingredients

1 medium onion, chopped
1 teaspoon olive or canola oil
1 cup cubed fully cooked lean ham
1 cup sliced fresh mushrooms
1/2 cup reduced-sodium chicken broth
1/4 cup water
1/8 teaspoon pepper
3/4 cup instant rice
2 green onions, sliced
1/4 cup shredded Parmesan cheese

Directions

In a nonstick skillet, saute onion in oil until tender. Add the ham, mushrooms, broth, water and pepper; bring to a boil. Add the rice. Reduce heat; cover and simmer for 5 minutes or until rice is tender. Gently fluff rice. Serve with green onions and Parmesan cheese.

Winter Blossom's Often Requested Ham Salad

Ingredients

1 1/2 pounds cooked ham,
chopped
3/4 cup mayonnaise, or as needed
1/3 cup dried minced onion
1/3 cup dill pickle relish
1/4 cup brown mustard

Directions

Process the ham in a food processor until finely chopped but not pasty, about 6 or 7 pulses. You may need to do this in batches. Place the finely chopped ham in a large bowl and continue processing the remaining ham.

Add the mayonnaise, onions, relish, and mustard to the processed ham. Mix well and, if the mixture is too dry, add more mayonnaise. Refrigerate until serving. The dried onions absorb some of the moisture from the mayonnaise and relish so you may need to add more mayonnaise before serving.

Cucumber Ham Roll-Ups

Ingredients

1 medium cucumber
1 (8 ounce) package cream cheese, softened
2 tablespoons prepared mustard
1 teaspoon dill weed
8 thin, rectangular slices deli ham

Directions

Peel cucumber; cut in half lengthwise. Scoop out seeds with a spoon. Cut each half lengthwise into four strips; set aside. In a small mixing bowl, combine the cream cheese, mustard and dill. Spread about 2 tablespoons over each ham slice. Place a cucumber strip on the wide end; roll up tightly jelly-roll style. Cut off any cucumber that extends beyond ham slice. Wrap tightly in plastic wrap and refrigerate for at least 2 hours. Cut into 3/4-in. slices.

Barbecue Ham Pizza

Ingredients

1 1/2 teaspoons active dry yeast
3/4 cup warm water (110 degrees F/45 degrees C)
1 1/2 cups all-purpose flour
3/4 cup whole wheat flour
3 tablespoons honey
1 1/2 tablespoons olive oil
1 1/4 teaspoons salt
2 cups diced cooked ham
1/2 cup honey barbecue sauce, divided
2 tablespoons butter
1 red onion, halved and thinly sliced
1 clove garlic, minced
1 (8 ounce) can pineapple tidbits, drained
2 cups mozzarella cheese, shredded
1/2 cup shredded Gouda cheese

Directions

In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

Add the all purpose flour, whole wheat flour, honey, olive oil and salt to the yeast mixture; stir well to combine. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Roll the dough out into a 14 inch diameter circle and place on a 14 inch pizza pan which has been lightly dusted with cornmeal or lightly oiled. Cover with plastic wrap and set aside.

Preheat oven to 450 degrees F (230 degrees C). In a small bowl, combine ham and 2 tablespoons barbecue sauce; set aside.

Melt butter in a medium saute pan over medium heat. Saute onions and garlic in butter, stirring occasionally, until onions are brown and caramelized, about 15 minutes. Remove from heat and stir in ham and pineapple.

Spread remaining 6 tablespoons barbecue sauce over pizza dough. Top with half of the cheeses. Spread on ham mixture. Top with remaining cheese.

Bake in heated oven for 15 to 18 minutes, until crust is lightly browned and cheese completely melted. Let pizza sit for 5 minutes before slicing.

Hearty Ham Omelet

Ingredients

3 tablespoons butter or margarine, divided
1 cup diced fully cooked ham
1 cup diced cooked potatoes
1/4 cup shredded Cheddar cheese
1 tablespoon milk
1/2 teaspoon prepared horseradish
1 bacon strip, cooked and crumbled
4 eggs
2 tablespoons water
1/4 teaspoon salt
Dash pepper

Directions

In a 10-in. nonstick skillet, melt 2 tablespoons butter over medium heat. add ham and potato; cook and stir until potato is lightly browned. Stir in the cheese, milk, horseradish and bacon; cook until cheese is melted. Remove and keep warm.

In the same skillet, melt remaining butter. In a bowl, beat the eggs, water, salt and pepper. Pour into skillet; cook over medium heat. As eggs set, lift the edges, letting uncooked portion flow underneath. When eggs are nearly set, spoon potato mixture over half of the omelet. Fold omelet over filling. Cover and cook for 1-2 minutes or until heated through.

Easy Cheese and Ham Scalloped Potatoes

Ingredients

5 Yukon Gold potatoes, peeled and thinly sliced
1 small onion, chopped
1 clove garlic, minced
1 cup shredded sharp Cheddar cheese
1 1/2 cups cubed fully cooked ham
1 quart heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes, onion, garlic, Cheddar cheese, and ham in a 9x13 inch baking dish. Gently stir until well combined. Pour the cream over the potato mixture.

Bake in the preheated oven until the potatoes are tender, about 1 hour.

Cream Cheese Ham Omelet

Ingredients

1/2 cup chopped sweet onion
2 teaspoons olive oil
1 cup egg substitute
1/2 cup diced fully cooked lean ham
1/4 teaspoon seasoned salt
1/8 teaspoon pepper
1/8 teaspoon paprika
3 tablespoons reduced-fat cream cheese, cubed

Directions

In a 10-in. nonstick skillet, saute onion in oil until tender. Reduce heat to medium; add egg substitute. As eggs set, lift edges, letting uncooked portion flow underneath. When the eggs are set, sprinkle ham and seasonings over one side. Top with cream cheese cubes. Fold omelet over filling. Cover and let stand for 1-2 minutes or until cream cheese is melted.

Hawaiian Ham Bake

Ingredients

3 cups cubed fully cooked ham
1 medium onion, thinly sliced
1 small green pepper, cut into rings
2/3 cup raisins
1 (8 ounce) can pineapple tidbits, drained
3/4 cup packed brown sugar
3 tablespoons cornstarch
3 teaspoons ground mustard
1/4 teaspoon salt
1 1/2 cups pineapple juice
1/2 cup cider vinegar
4 1/2 teaspoons soy sauce
Hot cooked rice

Directions

In a greased 2-qt. baking dish, layer ham, onion, green pepper, raisins and pineapple. In a saucepan, combine the brown sugar, cornstarch, mustard and salt. Stir in pineapple juice and vinegar until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened.

Remove from the heat; stir in soy sauce. Pour over pineapple. Cover and bake at 350 degrees F for 30 minutes or until heated through. Serve over rice.

Macaroni Ham Salad

Ingredients

4 cups cooked elbow macaroni
7 ounces sharp Cheddar cheese,
diced
1 cup diced fully cooked ham
1 cup chopped dill pickles
3 hard-cooked eggs, chopped
1 small onion, finely chopped
3/4 cup mayonnaise
1 tablespoon Dijon mustard

Directions

In a bowl, combine the first six ingredients. Combine mayonnaise and mustard; add to macaroni mixture and toss. Cover and chill until serving. Refrigerate leftovers.

Caramel Ham Loaf

Ingredients

10 (1 ounce) slices white bread,
torn into pieces
2 1/2 cups milk
2 pounds ground smoked ham
1 pound ground beef
6 eggs, beaten
1 teaspoon salt
1 teaspoon dry mustard
1/3 cup brown sugar
1 cup brown sugar
2 teaspoons flour
2 teaspoons prepared mustard
2 tablespoons distilled white
vinegar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the bread in a large bowl, pour in the milk and soak until soft. Mash well, then mix in the ham, beef, eggs, salt, dry mustard, and 1/3 cup of brown sugar. Mix thoroughly and pack the mixture into a 9x13 glass baking dish. Stir together 1 cup of brown sugar, flour, and prepared mustard. Stir in enough vinegar to make a spreadable paste. Spread the topping over top of the meat.

Bake in preheated oven for one hour until the ground beef has cooked, and the topping has browned nicely.

Honeyed Ham Glaze

Ingredients

1 cup honey
1/2 cup ketchup
1/4 cup yellow mustard
1 tablespoon Worcestershire sauce
1 tablespoon dried minced onion
1/4 teaspoon ground cloves
1/8 teaspoon ground ginger

Directions

Mix together in a bowl: honey, ketchup, mustard, Worcestershire sauce, minced onion, cloves and ginger. Pour over ham slices as a glaze.

Hearty Ham Casserole

Ingredients

2 cups potatoes, cubed
2 cups cooked ham, cubed
1 (15.25 ounce) can whole kernel corn, drained
1/4 cup finely minced fresh parsley
1/4 cup butter
1 tablespoon chopped onions
1/3 cup all-purpose flour
1 3/4 cups milk
1/8 teaspoon ground black pepper
4 ounces processed cheese food, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

Combine potatoes, ham, corn and parsley; set aside. In a saucepan saute onion in butter for 2 minutes, stir in flour until blended well. Gradually add milk and pepper. Bring to a boil. Cook and stir for 2 minutes. Remove from heat and pour over the ham mixture. Stir to mix well.

Pour into greased 11x7 baking dish. Cover and bake for 25 minutes. Uncover, sprinkle with cheese and bake 5 to 10 minutes longer until cheese melts.

Barb's Supreme Curried Ham and Egg Stacks

Ingredients

2 tablespoons olive oil, divided
1 medium shallot, thinly sliced
2 (1/4 inch thick) slices of Black Forest Ham
10 leaves baby spinach, rinsed and dried
2 English muffins, split and toasted (optional)
2 eggs
1/2 teaspoon curry powder
1/4 cup pineapple juice
salt and pepper to taste

Directions

Heat 1 tablespoon of olive oil in a heavy skillet over medium heat. Add shallot, and cook until lightly browned. Remove from the pan, and set aside. Fry the ham slices in the same skillet just until browned on each side. As you turn the ham to brown on the second side, place the spinach leaves on top to steam a little. Remove from the skillet and place onto a plate or onto toasted English muffins, keeping the spinach on top.

Heat the remaining tablespoon of oil in the skillet. Crack the eggs in, and fry on each side to your desired degree of doneness. Place the eggs on top of the ham stacks.

Return the shallots to the skillet, and season with curry powder. Gradually stir in pineapple juice, scraping the bottom of the pan to mix in all of the browned bits. Increase the heat to medium-high, and boil until the sauce has reduced and thickened. Season with salt and pepper to taste. Spoon sauce over the egg stacks and serve immediately.

No-Fuss Ham Patties

Ingredients

1 egg, lightly beaten
1/4 cup milk
3 tablespoons sweet pickle relish
8 tablespoons dry bread crumbs,
divided
1 1/2 teaspoons ground mustard
10 ounces ground fully cooked
ham
3 tablespoons butter or margarine

Directions

In a bowl, combine the egg, milk, pickle relish, 6 tablespoons bread crumbs and mustard. Crumble ham over mixture and mix well. Shape into four patties. Sprinkle each side with remaining bread crumbs. In a large skillet, cook patties in butter over medium heat for 4 to 4-1/2 minutes on each side or until lightly browned.

Chicken and Ham Casserole

Ingredients

2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
1/2 cup cooked, cubed chicken breast meat
1/2 cup cooked and cubed ham
1/2 cup cooked wide egg noodles
1/4 cup chopped celery
1/4 teaspoon salt
1/4 teaspoon ground black pepper
3 ounces shredded Cheddar cheese
1 teaspoon paprika

Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt butter in a large saucepan over low heat. Stir in the flour and heat until bubbly. Slowly add the milk, stirring constantly, until mixture is thickened and smooth.

Remove from heat and stir in the chicken, ham, noodles, celery, salt and ground black pepper. Transfer this mixture to a 1 1/2 quart casserole dish.

Bake at 400 degrees F (200 degrees C) for 15 minutes. Remove from oven, sprinkle with the cheese and top with paprika, as desired. Return to oven and bake for 5 to 10 minutes, or until cheese is bubbly.

Apple Ham Grilled Cheese

Ingredients

- 4 slices ham, chopped
- 1 small apple - peeled, cored and finely chopped
- 1 tablespoon mayonnaise
- 2 slices Cheddar cheese
- 4 slices bread
- 2 tablespoons butter
- 2 eggs
- 4 tablespoons milk

Directions

Mix ham and apple with mayonnaise in a small bowl. Spread onto two slices of bread. Top each one with a slice of cheese and a second slice of bread.

Melt butter over medium heat in a large skillet. Whisk together eggs and milk in a small bowl. Quickly dip both sides of the sandwich into the egg mixture. Fry sandwiches in pan for 1 to 2 minutes per side, or until golden brown. Watch carefully. You want the sandwiches to be golden in color and the egg to be cooked.

Grilled Roasted Red Pepper and Ham Sandwich

Ingredients

2 teaspoons mayonnaise, or
condiment of your choice
(optional)
2 slices sourdough bread
2 slices provolone cheese
2 thin slices ham
1/2 roasted red pepper packed in
oil, drained and sliced
2 teaspoons butter
2 teaspoons grated Parmesan or
Romano cheese

Directions

Spread mayonnaise onto one side of each slice of bread. On one slice of bread, place one slice of provolone cheese, then ham, red peppers, and the other slice of cheese. Top with the other slice of bread with the mayonnaise facing the filling. Butter the outsides of the sandwich, and sprinkle a little bit of Parmesan cheese onto the butter.

Heat a skillet over medium heat until warm. Fry the sandwich on both sides until golden brown and cheese is melted. If you have an indoor grill, this sandwich may be grilled that way also. Cut the sandwich in half, and serve.

Pepperidge Farm® Ham and Cheddar Cheese

Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells
3/4 cup cubed cooked ham
6 slices tomato
1 (10.75 ounce) can Campbell's® Condensed Cheddar Cheese Soup
1/3 cup milk
2 teaspoons Worcestershire sauce
1/2 teaspoon dry mustard
Paprika

Directions

Bake, cool and remove the pastry 'tops' according to the package directions. Divide the ham among the pastry shells and top with the tomato slices.

Heat the soup, milk, Worcestershire and mustard in a 1-quart saucepan over medium heat until the mixture is hot and bubbling, stirring often. Pour the soup mixture over the pastry shells. Sprinkle with the paprika.

Microwave Potato Ham Dinner

Ingredients

2 cups peeled, cubed potatoes
1 cup sliced carrots
1 cup chopped celery
1/2 cup water
2 tablespoons chopped green pepper
2 tablespoons chopped onion
2 tablespoons reduced-fat margarine
3 tablespoons all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
1 1/2 cups 2% milk
1/2 cup reduced fat shredded Cheddar cheese
2 cups cubed fully cooked lean ham

Directions

In a large microwave-safe bowl, combine the potatoes, carrots, celery and water. Cover and microwave on high for 7 minutes, stirring once. Add green pepper and onion; cover and microwave on high for 4-5 minutes or until crisp-tender, stirring once. Pour into a 2-qt. microwave-safe baking dish coated with nonstick cooking spray; set aside.

In a microwave-safe bowl, heat the margarine, covered, on high for 40-50 seconds or until melted. Stir in the flour, salt and pepper until smooth. Gradually add milk. Cook, uncovered, on high for 2-3 minutes or until thickened and bubbly, stirring after each minute. Stir in the cheese until melted. Pour over the vegetables. Stir in ham. Cover and microwave on high for 4-5 minutes or until heated through.

Swiss Ham and Asparagus

Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells
2 (12 ounce) jars Campbell's® Slow Roast Chicken Gravy
1 1/2 cups cooked asparagus cut into 1-inch pieces
2 cups cubed cooked ham
1/2 cup shredded Swiss cheese or Cheddar cheese (optional)

Directions

Bake pastry shells according to pkg. directions.

Mix gravy, asparagus and ham in saucepan. Heat through. Serve in pastry shells. Sprinkle with cheese.

Leftover Ham And Noodles

Ingredients

1 slice ham
ground black pepper to taste
1 clove garlic, minced
1 1/2 quarts water
1 onion, chopped
2 stalks celery, chopped
1 (16 ounce) package wide egg
noodles

Directions

In a medium saucepan, combine ham, black pepper, garlic, and 1 1/2 quarts water. Bring to a boil, reduce heat, and simmer for 15 minutes.

Add onion and celery; continuing cooking until vegetables are tender, about 5 minutes.

Add noodles, and cook until al dente. Serve hot.

Creamy Ham and Beans

Ingredients

1 gallon boiling water
2 pounds dry great Northern beans
2 onions, chopped
6 cups chopped ham
2 (10.75 ounce) cans condensed cream of mushroom soup
8 ounces processed cheese food (eg. Velveeta), sliced

Directions

Add beans to boiling water and cook on high. Beans will soak up some water, so you will need to add more water later.

As soon as beans can be mashed with fork, add ham and onions, let cook until beans and ham are done.

Turn down to medium heat and add soup and cheese. Stir frequently while soup and cheese are mixed into the beans. When cheese is melted turn off heat and serve. Leftovers may be frozen.

Scalloped Cabbage with Ham and Cheese

Ingredients

1 medium head cabbage,
chopped
1 onion, chopped
1 1/2 cups cooked ham, diced
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
1 teaspoon salt
3/4 cup processed American
cheese
2 tablespoons dry bread crumbs

Directions

Preheat oven to 300 degrees F (150 degrees C).

Steam cabbage and onion in a small amount of water until tender.
Add the ham. Place into a buttered baking dish.

In a skillet, melt butter over low heat. Stir in flour until smooth. Add milk, stirring until smooth. Add salt, cheese and stir until melted. Pour over the cabbage mixture. Sprinkle with bread crumbs and dot with butter. Bake for 30 minutes.

Hot Ham 'n' Cheese

Ingredients

1/4 cup butter or margarine,
softened
2 tablespoons horseradish
mustard
2 tablespoons finely chopped
onion
2 teaspoons poppy seeds
4 hamburger buns, split
8 slices fully cooked ham
4 slices Swiss cheese

Directions

In a bowl, combine the butter, mustard, onion and poppy seeds. Spread over cut sides of buns. Layer ham and cheese on bottom halves; replace tops. Wrap each sandwich in foil; place on a baking sheet.

Bake at 350 degrees for 25-30 minutes or until cheese is melted.

Round Ham Loaf

Ingredients

1 egg
3/4 cup milk
1/4 cup crushed butter-flavored
crackers
1 pound ground fully cooked ham
1/2 pound ground pork
1 (8 ounce) can sliced pineapple
RAISIN SAUCE:
1/2 cup sugar
1 tablespoon cornstarch
Pinch salt
1 cup water
1/3 cup golden raisins
1 tablespoon butter or margarine
1 teaspoon vanilla extract
1 maraschino cherry

Directions

In a large bowl, combine the egg, milk and cracker crumbs. Crumble ham and pork over mixture; mix well. Form into an 8-in. round loaf in an ungreased 9-in. pie plate. Drain pineapple, reserving juice. Cut pineapple slices in half if desired; place on top of loaf.

Bake, uncovered, at 325 degrees F for 45 minutes longer or until lightly browned and a meat thermometer reads 160 degrees F, basting occasionally with pan drippings.

For sauce, combine the sugar, cornstarch, salt and water in a saucepan; stir until smooth. Add the raisins. bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in butter and vanilla. Serve warm with ham loaf. Garnish with a cherry if desired.

French Leek and Ham Shepherd's Pie

Ingredients

2 1/4 pounds potatoes, peeled and cut into chunks
1/2 cup heavy cream
3 tablespoons butter
1 pinch ground nutmeg
salt and pepper, to taste
2 tablespoons olive oil
1 onion, chopped
1 1/2 pounds leeks, sliced
2 medium tomatoes - peeled, seeded, and coarsely chopped
1 1/2 pounds cooked ham, thinly sliced
1 egg yolk, lightly beaten
1/4 cup shredded mozzarella cheese (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly oil a 2 quart casserole dish.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop. Stir in the cream, butter, nutmeg, salt, and pepper and mash until smooth.

Heat the olive oil in a large skillet over medium heat. Cook the onion until translucent. Stir in the leek and cook another minute until the leek is soft, but not brown. Mix in the peeled tomatoes, lower the heat, and simmer five minutes, stirring occasionally until the tomatoes have lost some of their shape. Stir in the ham and season with salt and pepper.

Spread half of the mashed potatoes on the bottom of the casserole dish. Pour in the ham and leek sauce and cover with the remaining mashed potatoes. Brush the surface of the mashed potatoes with the beaten egg yolk. Sprinkle on the shredded mozzarella. Bake in the preheated oven for 20 minutes, or until golden brown.

VanVoorst Ham Casserole

Ingredients

10 ounces uncooked spiral pasta
2 cups cubed fully cooked ham
1 cup sour cream
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup shredded mozzarella cheese
2 tablespoons prepared yellow mustard
1 tablespoon chopped fresh parsley
salt and pepper to taste
1/2 cup shredded mozzarella cheese
1 tablespoon chopped fresh parsley

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the pasta, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.

Mix together the ham, sour cream, mushroom soup, 1/2 cup of mozzarella cheese, yellow mustard, and 1 tablespoon of parsley in a bowl until well combined. Fold in the cooked pasta, season to taste with salt and pepper, and spoon the mixture into the prepared casserole dish. Sprinkle top of casserole with 1/2 cup mozzarella cheese and 1 tablespoon of parsley.

Bake in the preheated oven until the casserole is hot and bubbling, and the cheese topping has melted and begun to brown, about 30 minutes. Allow to stand 5 to 10 minutes before serving.

Hot Ham 'N' Swiss

Ingredients

5 eggs
8 loaves (3/4 inch thick) slices
Italian bread
1 pound thinly sliced deli ham
8 slices Swiss cheese

Directions

In a shallow bowl, beat the eggs. Dip both sides of bread in eggs. Cook on a greased hot griddle until lightly browned on both sides. Transfer to a baking sheet; top each slice with ham and cheese. Broil 4 in. from the heat for 5 minutes or until the cheese is melted.

Stuffed Ham with Raisin Sauce

Ingredients

1 (6 pound) boneless fully cooked ham
1 large onion, chopped
1/4 cup butter, cubed
2 cups corn bread stuffing mix
1 1/2 cups chopped pecans, toasted
1/2 cup minced fresh parsley
1/4 cup egg substitute
2 tablespoons prepared mustard
1/2 cup honey
2 tablespoons orange juice concentrate
RAISIN SAUCE:
1/2 cup packed brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground mustard
1/2 cup raisins
1 1/2 cups water
1/4 cup cider vinegar

Directions

Using a sharp thin-bladed knife and beginning at one end of the ham, carefully cut a 2-1/2-in. circle about 6 in. deep; remove cutout. Cut a 1-1/2-in. slice from the end of removed piece; set aside. Continue cutting a 2-1/2-in. tunnel halfway through ham, using a spoon to remove pieces of ham (save for another use). Repeat from opposite end of ham, cutting and removing ham until a tunnel has been cut through entire length of ham.

In a skillet, saute onion in butter until tender. In a large bowl, combine stuffing mix, pecans, parsley, egg substitute and mustard. Stir in onion. Stuff ham; cover end openings with reserved ham slices. Place in a shallow roasting pan.

Bake, uncovered, at 325 degrees F for 1-1/4 hours. In a small saucepan, combine honey and orange juice concentrate; cook and stir for 1-2 minutes or until blended. Brush over ham. Bake 30 minutes longer or until a meat thermometer reads 140 degrees F.

For sauce, combine the brown sugar, flour, mustard and raisins in a saucepan. Gradually add water and vinegar. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Serve with ham.

Leftover Ham and Vegetable Medley

Ingredients

- 1 tablespoon vegetable oil
- 2 cups carrots, julienned
- 1 onion, sliced into rings
- 2 cups French cut green beans, drained
- 1 cup frozen green peas
- 2 cups fresh broccoli florets
- 1 cup sliced green bell peppers
- 1 cup sliced red bell peppers
- 4 cups cooked ham, cut into thin strips
- 2 eggs, lightly beaten
- 1 tablespoon soy sauce
- 1/2 cup water
- 1 teaspoon cornstarch

Directions

Heat a wok or large skillet with oil on medium heat. Place carrots, onions, green beans, green peas, broccoli, green peppers and red peppers. Cover and simmer for about 15 minutes.

Make a well in the center of vegetables. Place ham in and stir to moisten. Simmer 5 to 10 minutes.

In a small, lightly greased skillet, scramble the eggs until firm. Cut eggs up into small pieces.

Stir vegetables, ham and eggs together. Mix the soy sauce, water and cornstarch in a bowl and pour into center of wok or skillet. Stir quickly until it begins to thicken.

Mini Ham And Cheese Rolls

Ingredients

2 tablespoons dried minced onion
1 tablespoon prepared mustard
2 tablespoons poppy seeds
1/2 cup butter, melted
24 dinner rolls
1/2 pound chopped ham
1/2 pound thinly sliced Swiss
cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small mixing bowl, combine onion flakes, mustard, poppy seeds and margarine.

Split each dinner roll. Make a sandwich of the ham and cheese and the dinner rolls. Arrange the sandwiches on a baking sheet. Drizzle the poppy seed mixture over the sandwiches.

Bake for 20 minutes, or until cheese has melted. Serve these sandwiches warm.

Plantation Ham Pie

Ingredients

4 cups cubed fully cooked ham
1 medium onion, chopped
2 tablespoons butter or margarine
2 (10.75 ounce) cans condensed cream of chicken soup, undiluted
1 cup milk
2 cups fresh or frozen broccoli florets, cooked and drained
2 cups biscuit/baking mix
1/2 cup water
1/2 cup minced fresh parsley

Directions

In a large skillet, saute ham and onion in butter until the onion is tender. Combine soup and milk; stir into ham mixture. Add broccoli; heat through. Pour into an ungreased shallow 2-1/2-qt. baking dish.

Combine biscuit mix and water until a soft dough forms. On a lightly floured surface, knead dough 10 times. Roll out into a 12-in. square; sprinkle with parsley. Roll up jellyroll style. Cut into 12 pieces; place over the ham mixture.

Bake, uncovered, at 425 degrees for 20-25 minutes or until biscuits are golden and the ham mixture is bubbly.

The Best Bean and Ham Soup

Ingredients

1 (20 ounce) package 15 bean mixture, soaked overnight
1 ham bone
2 1/2 cups cubed ham
1 large onion, chopped
3 stalks celery, chopped
5 large carrots, chopped
1 (14.5 ounce) can diced tomatoes, with liquid
1 (12 fluid ounce) can low-sodium vegetable juice
3 cups vegetable broth
2 tablespoons Worcestershire sauce
2 tablespoons Dijon mustard
1 tablespoon chili powder
3 bay leaves
1 teaspoon ground black pepper
1 tablespoon dried parsley
3 tablespoons lemon juice
7 cups low fat, low sodium chicken broth
1 teaspoon kosher salt

Directions

Place the soaked beans into a large pot and fill with enough water to cover by about 1 inch. Bring to a boil, then simmer over low for 30 minutes. Drain. Add the ham bone, ham, onion, celery, carrots, tomatoes, vegetable juice, and vegetable broth. Season with Worcestershire sauce, Dijon mustard, chili powder, bay leaves, pepper, parsley and lemon juice. Pour in enough of the chicken broth to cover the ingredients.

Simmer over low heat, stirring occasionally, for about 8 hours. Add more chicken broth as needed throughout the day. Remove the ham bone and season with salt if needed. Continue to simmer for a couple more hours. Remove bay leaves before serving.

Grilled Ham Steak with Peach Fresca

Ingredients

1 Cook's® brand Bone-In Thick
Cut Ham Steak

PEACH FRESCA:

6 ripe peaches, diced
1/2 red onion, finely diced
1/4 cup brown sugar
Juice from one lime
1 tablespoon olive oil
1 tablespoon fresh mint, chopped
1 serrano chili, diced and seeded
Pinch Chinese Five Spice
Salt and pepper, to taste

Directions

Prepare charcoal or gas grill. Combine ingredients for the peach fresca in a bowl and mix well, set aside. Place ham steaks on grill over medium heat. Heat according to package instructions.

Place ham steak on platter and pour peach fresca over ham steak.

Green Egg and Ham Cups

Ingredients

12 thin slices deli ham
2 tablespoons butter
1 leek, white and tender green
part only, thinly sliced
1 green onion, thinly sliced
salt and pepper to taste
2 cups beef broth
1/4 cup flour
1 cup shredded Gruyere cheese
6 eggs
2 tablespoons heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan.

Melt butter in a large skillet over medium-high heat. Stir in the leek, green onion, and salt and pepper; cook until soft and tender. Pour in the beef broth; whisk in the flour. Simmer until mixture becomes creamy and thick.

Line each muffin cup with 1 slice of ham to form a cup. Spoon about 1 tablespoon of the leek mixture into the bottom of each ham cup. Top with a heaping tablespoon of cheese. Press the cheese down lightly with a spoon. Beat eggs and cream in a large bowl. Divide egg mixture evenly between the ham cups.

Bake cups in the preheated oven until set and golden, about 12 to 15 minutes. Allow baked eggs to rest for at least 10 minutes in muffin cups. Remove by gently pulling on the crisped ham edge and lifting up. Serve immediately or refrigerate.

Cook's Ham Steak with Classic Cherry Glaze

Ingredients

1 (2 pound) Cook's® brand Bone-In Thick Cut Ham Steak
1 (12 ounce) jar cherry preserves
1/4 cup honey
1/4 cup red wine vinegar
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon salt

Directions

Preheat charcoal or gas grill.

In a small saucepan, combine all ingredients except ham. Simmer for five minutes.

Place ham steaks on grill over medium heat. Grill 3 minutes. Turn ham steak; brush with half of cherry mixture and continue to grill 3 minutes. Turn again; brush with remaining half of cherry mixture and continue to grill 1 to 2 minutes or until ham is glazed and heated through. Serve with any remaining cherry sauce.

Awesome Ham Pasta Salad

Ingredients

8 ounces ziti pasta
1 pound cooked ham, cubed
1 large red bell pepper, cut into 1 inch pieces
1 large green bell pepper, cut into 1 inch pieces
1 large red onion, coarsely chopped
15 small sweet pickles, chopped, juice reserved
1 cup cherry tomatoes, halved
1 cup mayonnaise
1/2 cup sour cream
2 1/2 teaspoons beef bouillon granules
1 tablespoon white vinegar
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 cloves garlic, minced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix together the drained pasta, ham, peppers, onion, pickles and tomatoes.

In a small bowl, whisk together the mayonnaise, sour cream, beef bouillon granules, vinegar, salt, pepper, garlic and 1/2 cup of reserved pickle juice. Fold into the salad and toss gently until evenly coated. Chill overnight to allow the flavors to blend. Serve near room temperature.

Honey Glazed Ham With Dried Cranberry Relish

Ingredients

1 Cook's® brand Bone-in Spiral Sliced Ham, Butt or Shank Portion Ham, or Half Ham

GLAZE:

1/2 cup honey, cranberry honey preferred

1/2 tablespoon dry mustard

1 teaspoon fresh lemon juice

RELISH:

1 (8 ounce) can crushed pineapple, in juice

1/4 cup fresh orange juice

1/2 cup packed light brown sugar

1/2 cup water

1 teaspoon orange zest

1/2 teaspoon lemon zest

2 cups dried cranberries

1/2 cup chopped pecans, toasted

Directions

Prepare and heat ham according to package directions.

Meanwhile, prepare glaze. Mix honey with dry mustard and lemon juice in bowl; set aside.

For the relish, combine crushed pineapple with orange juice in saucepan. Bring to boil over medium heat; cook to reduce juices 5 minutes. Stir in sugar until dissolved. Add water; return mixture to boil. Stir in orange and lemon zest, and cranberries. Cover pan; simmer over low heat 5 minutes to plump cranberries. Remove pan from heat and stir in pecans. Set relish aside to cool. (Relish may be prepared up to one week before serving. Store in refrigerator in tightly covered container.)

Brush glaze on your Cook's ham 30 minutes before meat is done. Heat ham uncovered for final 30 minutes. Carve ham and serve with cranberry relish.

Holiday Ham Slices

Ingredients

3/4 cup whole berry cranberry sauce
4 green onions, finely chopped
3 tablespoons water
1 tablespoon Dijon mustard
1 tablespoon butter or margarine, melted
1 teaspoon brown sugar
1/4 teaspoon ground ginger
4 (6 to 8 ounce) slices fully cooked ham

Directions

In a large skillet, combine the first seven ingredients. Cook over medium heat, stirring constantly. Add ham; cook for 3-4 minutes or until heated through. Spoon sauce over ham to serve.

Fancy Ham 'n' Cheese

Ingredients

1/4 cup butter or margarine,
softened
8 slices rye bread
12 leaves fresh spinach
16 slices cucumber
4 thin slices red onion
12 slices fully cooked ham
2 tablespoons Dijon mustard
8 slices Cheddar cheese

Directions

Spread butter on one side of each slice of bread. On half of the slices, layer spinach, cucumber, onion, ham, mustard and cheese. Top with remaining bread.

Parmesan Ham Frittata

Ingredients

1/4 cup chopped onion
1/4 cup chopped green pepper
2 garlic cloves, minced
2 tablespoons olive or vegetable oil
4 eggs
salt and pepper to taste
1/2 cup cubed fully cooked ham
1/4 cup grated Parmesan cheese

Directions

In a 6-in. broiler-proof skillet, saute the onion, green pepper and garlic in oil. Reduce heat to medium. In a bowl, beat eggs, salt and pepper. Add egg mixture and ham to vegetables. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are nearly set, sprinkle with cheese. Broil 4-5 in. from the heat for 1-2 minutes or until eggs are completely set.

Spaghetti Ham Toss

Ingredients

1 (16 ounce) package spaghetti
4 cups cubed fully cooked ham
1/2 pound fresh mushrooms,
sliced
1 medium green pepper, chopped
3 garlic cloves, minced
2 tablespoons olive oil
2 (7.25 ounce) jars roasted sweet
red peppers, drained
1 (2.25 ounce) can sliced ripe
olives, drained
1/4 teaspoon salt
1/4 teaspoon dried basil
1/4 teaspoon pepper
2 cups shredded Parmesan
cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a large skillet, saute the ham, mushrooms, green pepper and garlic in oil until vegetables are crisp-tender. Stir in the red peppers, olives, salt, basil and pepper.

Drain spaghetti; place in a large bowl. Add the ham mixture and Parmesan cheese; toss. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Broil 4 in. from the heat for 4-6 minutes or until the top is lightly browned.

Mother's Ham Casserole

Ingredients

2 cups peeled, cubed potatoes
1 large carrot, sliced
2 celery ribs, chopped
3 cups water
2 cups cubed fully cooked ham
2 tablespoons chopped green pepper
2 teaspoons finely chopped onion
7 tablespoons butter, divided
3 tablespoons all-purpose flour
1 1/2 cups milk
3/4 teaspoon salt
1/8 teaspoon pepper
1 cup shredded Cheddar cheese
1/2 cup soft bread crumbs

Directions

In a saucepan, bring the potatoes, carrot, celery and water to a boil. Reduce heat; cover and cook about 15 minute or until tender. Drain. In a large skillet, saute the ham, green pepper and onion in 3 tablespoons butter until tender. Add to the potato mixture. Transfer to a greased 1-1/2-qt. baking dish.

In a saucepan, melt the remaining butter; stir in flour until smooth. Gradually add milk, salt and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; add cheese and stir until melted. Pour over the ham mixture. Sprinkle with bread crumbs. Bake, uncovered, at 375 degrees F for 25-30 minutes or until heated through.

Spicy Creamy Cajun Ham and Black Eyed Peas

Ingredients

2 cups fresh corn kernels
2 (15 ounce) cans black-eyed peas, rinsed and drained
1 cup cubed fully cooked ham
3 stalks celery, finely chopped
2 tablespoons chopped red onion

2/3 cup sour cream
1 tablespoon ketchup
1 tablespoon dried cilantro
1 teaspoon Cajun seasoning
2 dashes hot pepper sauce (such as Tabasco®), or to taste

Directions

Place the corn into a saucepan, cover with water, and bring to a boil. Reduce heat and simmer until the corn is fully cooked, about 2 minutes. Drain the corn in a colander set in the sink.

Mix together the warm corn, black-eyed peas, ham, celery, and onion in a salad bowl.

Whisk together the sour cream, ketchup, cilantro, Cajun seasoning, and hot pepper sauce in a bowl until smooth. Stir the dressing lightly into the black-eyed pea mixture until thoroughly mixed. Serve immediately.

Anne's Hot Ham and Swiss Dip

Ingredients

1 pound thinly sliced deli ham,
sliced into thin strips
1 (8 ounce) package cream
cheese, cut into cubes
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (10.75 ounce) can condensed
cream of celery soup, undiluted
2 cups shredded Swiss cheese
2 (1 pound) loaves cocktail rye
bread

Directions

In a slow cooker, combine the ham, cream cheese, cream of mushroom soup and cream of celery soup. Stir in the Swiss cheese. Cover, and cook on Low until cheese is melted, about 2 hours, stirring occasionally. Serve on cocktail rye slices.

Broccoli Ham Bake

Ingredients

1 (10 ounce) package frozen chopped broccoli
1/4 cup chopped onion
4 tablespoons butter, divided
2 tablespoons all-purpose flour
2 1/4 cups milk
1/2 cup shredded Cheddar cheese
2 cups cubed fully cooked ham
1 1/2 cups seasoned stuffing cubes, divided

Directions

Cook broccoli according to package directions. Meanwhile, in a large saucepan, saute onion in 3 tablespoons butter until tender. Stir in flour until blended; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in cheese until melted.

Drain the broccoli. Add broccoli, ham and 1 cup stuffing mix to cheese sauce. Transfer to a greased 2-qt. baking dish. Melt remaining butter; toss with remaining stuffing mix. Sprinkle around edge of casserole. Bake, uncovered, at 350 degrees F for 25-30 minutes or until golden brown.

Apple Butter Ham Glaze

Ingredients

1 cup apple butter
1/2 cup orange juice
1 tablespoon dried onion flakes
1 tablespoon Worcestershire
sauce

Directions

Whisk together the apple butter, orange juice, dried onion flakes, and Worcestershire sauce in a small saucepan. Simmer until slightly thickened.

Raisin Sauce for Ham I

Ingredients

1 cup raisins
1 cup warm water
1 cup orange juice
1 cup orange marmalade
1/4 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon salt
1 pinch ground cloves

Directions

In a small saucepan, combine raisins, water, orange juice and marmalade. Bring mixture to a boil over medium-high heat.

In a bowl, stir together sugar, corn starch, salt and cloves. Slowly pour into raisin mixture, stirring constantly. Continue cooking and stirring until mixture thickens.

Green Eggs and Ham Breakfast Sandwich

Ingredients

1 (10 ounce) container refrigerated extra large biscuit dough
1/2 pound sliced bacon
3 tablespoons olive oil
1/2 medium onion, chopped
1 jalapeno pepper, seeded and chopped
4 roasted green chile peppers, seeded and chopped
1 teaspoon salt
1 teaspoon pepper
6 eggs
1/2 cup milk
1 cup shredded Monterey Jack cheese

Directions

Prepare biscuits according to the directions on the package. Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and set aside.

Heat olive oil in a large skillet over medium heat. Add onion, jalapeno, green chile, salt, and pepper. Fry, stirring, until onions are soft. Whisk together the eggs and milk; pour into the skillet. Stir frequently until eggs are scrambled and cooked through.

Split biscuits in half. Place some of the scrambled egg mixture on the bottom half, criss-cross two slices of bacon over the eggs, then top with shredded Monterey Jack cheese. Place the other half of the biscuits on the top, and serve.

Slow Cooker Lentil and Ham Soup

Ingredients

- 1 cup dried lentils
- 1 cup chopped celery
- 1 cup chopped carrots
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 1/2 cups diced cooked ham
- 1/2 teaspoon dried basil
- 1/4 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1 bay leaf
- 1/4 teaspoon black pepper
- 32 ounces chicken broth
- 1 cup water
- 8 teaspoons tomato sauce

Directions

In a 3 1/2 quart or larger slow cooker combine the lentils, celery, carrots, onion, garlic and ham. Season with basil, thyme, oregano, the bay leaf and pepper. Stir in the chicken broth, water and tomato sauce. Cover and cook on Low for 11 hours. Discard the bay leaf before serving.

Potato and Ham Soup

Ingredients

5 cups peeled and diced potatoes
1 cup diced onion
3/4 cup diced celery
3/4 cup diced carrot
2 teaspoons salt, or to taste
1/2 teaspoon ground black pepper, or to taste
4 cups water
1 1/2 cups diced ham
2 (10.75 ounce) cans condensed cream of celery soup
1 cup heavy cream

Directions

Bring the potatoes, onion, celery, carrot, salt, pepper, and water to a boil in a large pot. Cook until the vegetables are tender, about 15 minutes. Add the ham, cream of celery soup, and heavy cream; return to a simmer and cook for 5 minutes. Adjust the seasoning and serve.

Brown Sugar and Pineapple Glazed Ham

Ingredients

1 (6 pound) fully-cooked, bone-in ham
1 fresh pineapple
2 (6 ounce) cans pineapple juice
1 cup brown sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Place the ham, cut side down, into a roasting pan.

Cut the skin off the pineapple with a sharp knife and cut out any brown spots of skin left behind. Slice the pineapple into 1/2-inch slices and cut the cores out of the slices. Pin the slices onto the ham with toothpicks.

Bake ham in the preheated oven until a meat thermometer inserted into the thickest part of the ham reads 140 degrees F (60 degrees C), 1 1/2 to 2 hours.

While the ham is baking, mix the pineapple juice and brown sugar in a microwave-safe ceramic or glass bowl and microwave on medium power until the glaze is boiling and slightly thickened. Work carefully because the glaze will be sticky and very hot.

Pour about half the glaze evenly over the ham and pineapple about 1 hour before the end of baking; pour the rest over the ham about 30 minutes before the end of baking.

Hearty Ham Loaves

Ingredients

1 cup crushed butter-flavored crackers
2/3 cup finely chopped onion
1/2 cup finely chopped green pepper
2 eggs, beaten
2 tablespoons lemon juice
1 teaspoon ground mustard
1 teaspoon ground ginger
1 teaspoon Worcestershire sauce
1/4 teaspoon pepper
1 dash ground nutmeg
1 dash paprika
1 1/3 pounds finely ground fully cooked ham
1 pound bulk pork sausage
GLAZE:
1/2 cup packed brown sugar
1/4 cup cider vinegar
1/4 cup water
1 teaspoon ground mustard

Directions

In a large bowl, combine the first 11 ingredients. Add ham and sausage; mix well. Shape into two loaves. Place in ungreased 9-in. x 5-in. x 3-in. loaf pans.

Bake one loaf at 350 degrees for 1 hour.

Meanwhile, combine glaze ingredients in a small saucepan. Bring to a boil; boil for 2 minutes. Remove loaf from the oven; drain. Baste with half of the glaze. Bake 30-40 minutes longer or until a meat thermometer reads 160-170 degrees, basting occasionally.

Cover and freeze the remaining loaf and glaze for up to 2 months. To prepare, thaw in the refrigerator overnight and bake as directed.

Spicy Ham and Apple Pasta Salad

Ingredients

2 cups farfalle (bow tie) pasta
2 cups cubed cooked ham
2 apples, cored and sliced with peel
1 cup pineapple preserves
1 cup apple jelly
1/2 cup prepared horseradish
1 1/2 teaspoons dry mustard
1 teaspoon ground black pepper
8 ounces mixed salad greens

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and run under cold water. Transfer to a large bowl with ham and apples and set aside.

In a small bowl, whisk together the preserves, apple jelly, horseradish, mustard and black pepper. Pour over the ham/pasta mixture and toss to combine. Cover and refrigerate salad for 30 minutes. When ready to serve, place mixed salad greens on 4 plates and arrange ham salad on top.

Avocado Ham Sandwiches

Ingredients

1 medium ripe avocado, peeled and mashed
2 tablespoons mayonnaise
1 dash cayenne pepper
12 slices whole wheat or sourdough bread
6 slices fully cooked ham
6 slices Swiss cheese
6 tablespoons cream cheese, softened

Directions

In a small bowl, combine the first three ingredients; spread on six slices of bread. Top with ham and Swiss. Spread cream cheese on remaining bread; place over Swiss cheese.

Broccoli Ham Ring

Ingredients

1/4 pound cooked ham, coarsely chopped
1/4 pound fresh broccoli, chopped
1 bunch fresh green onions, chopped
1/2 cup chopped fresh parsley
1 cup shredded Swiss cheese
2 tablespoons Dijon-style prepared mustard
1 teaspoon lemon juice
2 (8 ounce) packages refrigerated crescent rolls

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, toss together ham, chopped broccoli, onion, parsley, and Swiss cheese. Stir in lemon juice and Dijon-style mustard.

On a 13-inch stone or baking sheet, arrange crescent triangles in a circle with bases overlapping in center and points to the outside. There should be a 3-inch diameter circle in center. Spoon the filling evenly over the crescent rolls. Fold points of triangle over filling and tuck under base at center. Filling will not be completely covered.

Bake for 25 to 30 minutes in the preheated oven, until golden brown. Serve warm.

Mushroom Crusted Ham and Cheese Pie

Ingredients

10 ounces fresh mushrooms,
coarsely chopped
1/4 cup finely chopped onion
1/4 cup butter
1/2 cup dry bread crumbs
2 tablespoons grated Parmesan
cheese
1/4 teaspoon salt
1/4 teaspoon black pepper
4 ounces shredded sharp
Cheddar cheese
1 (8 ounce) container herb and
garlic flavored cream cheese,
softened
4 eggs
1 dash hot pepper sauce
1 cup cooked ham, diced
1 tablespoon chopped fresh
parsley

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a medium pan, saute mushrooms and onion in 3 1/2 tablespoons of the butter until just tender, about 5 minutes. Stir in the bread crumbs, Parmesan, salt and pepper.

Butter the bottom and sides of a 10 inch deep dish pie pan with remaining butter. Press mushroom mixture into pan evenly on bottom and sides. Sprinkle shredded cheese over the mushrooms.

In a blender, beat together cream cheese, eggs and hot pepper sauce until well incorporated. Stir in diced ham. Pour over the shredded cheese and bake 30 minutes or until set in center. Garnish with fresh chopped parsley.

Split Pea and Ham Soup I

Ingredients

1 cup chopped onion
1 teaspoon vegetable oil
1 pound dried split peas
1 pound ham bone
salt and pepper to taste

Directions

In a medium pot, saute onions in oil or bacon grease. Remove from heat and add split peas, ham bone or chopped ham. Add enough water to cover ingredients, and season with salt and pepper.

Cover, and cook until there are no peas left, just a green liquid, 2 hours. While it is cooking, check to see if water has evaporated. You may need to add more water as the soup continues to cook.

Once the soup is a green liquid remove from heat, and let stand so it will thicken. Once thickened you may need to heat through to serve.

Potato Ham Skillet

Ingredients

4 1/2 teaspoons butter
3 medium potatoes, peeled and thinly sliced
1/2 teaspoon salt
1/4 teaspoon pepper
7 green onions, chopped
1/2 cup chopped green pepper
2 cups diced fully cooked ham
3 eggs, lightly beaten
1/2 cup shredded Cheddar cheese
Minced fresh parsley

Directions

In a 10-in. skillet, melt butter over medium heat. In the skillet, layer half of the potatoes, salt, pepper, onions, green pepper and ham; repeat layers. Cover and cook over medium heat for 10-15 minutes or until potatoes are tender.

Pour eggs over the top. Cover and cook for 3-5 minutes or until eggs are nearly set. Sprinkle cheese. Cover and cook 3-5 minutes or until eggs are nearly set. Sprinkle with cheese. Cover and cook 3-5 minutes longer or until cheese is melted and eggs are completely set. Cut into wedges. Sprinkle with parsley.

Green Eggs and Ham Quiche

Ingredients

2 cups chopped fresh spinach
1 sweet onion, chopped
4 eggs
2 cups milk
1 cup baking mix (such as Bisquick ®)
1 cup chopped ham
2 cups shredded Cheddar cheese
1 tomato, thickly sliced (optional)

Directions

Preheat an oven to 325 degrees F (165 degrees C). Coat the bottom of a 9x13 inch pan with cooking spray.

Combine spinach and onion in the bowl of a food processor. Process to finely chop. Add eggs, milk, and baking mix; process to mix. Pour mixture into prepared pan. Sprinkle ham and cheese over the top.

Bake in preheated oven for 35 to 45 minutes. Quiche is done when toothpick inserted in the center comes out clean. Garnish with tomato slices to serve.

Pretty Ham Primavera

Ingredients

1/2 pound sliced fresh mushrooms
1/3 cup chopped onion
2 tablespoons olive oil
2 tablespoons all-purpose flour
2 teaspoons Italian seasoning
2 teaspoons chicken bouillon granules
1/2 teaspoon salt
1/8 teaspoon pepper
2 cups milk
1 (7 ounce) package thin spaghetti, cooked and drained
2 cups cubed fully cooked ham
1 (10 ounce) package frozen peas, thawed
grated Parmesan cheese

Directions

In a large skillet, saute the mushrooms and onion in oil until tender. Stir in the flour, Italian seasoning, bouillon, salt and pepper until smooth.

Gradually add the milk, stirring constantly. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the spaghetti, ham and peas; heat through. Sprinkle with the Parmesan cheese if desired.

Southern Ham and Brown Beans

Ingredients

1 pound dry pinto beans
8 cups water
1 large, meaty ham hock
1 large onion, chopped
2 cloves garlic, minced
1 teaspoon chili powder
1 teaspoon salt, or to taste
1/4 teaspoon ground black pepper, or to taste

Directions

Place the beans and water in a large stockpot. Add the ham hock, onion and garlic. Season with chili powder, salt and pepper. Bring to a boil, and cook for 2 minutes. Cover, and remove from heat. Let stand for one hour.

Return the pot to the heat, and bring to a boil once again. Reduce heat to medium-low, and simmer for at least 3 hours to blend flavors. The longer you simmer, the thicker the broth will become. I like to cook mine for about 6 hours.

Remove the ham hock from the broth, and let cool. Remove the meat from the bone, and return the meat to the stockpot, discarding the bone. Adjust seasonings to taste.

Split Pea and Ham Soup II

Ingredients

1 pound leftover ham bone with meat attached
1 cup chopped onions
2 cloves garlic, minced
2 teaspoons freshly ground black pepper
1 pound dried split peas
1 cup chopped carrots

Directions

Place the ham bone in a large pot over high heat. Add water to cover, bring to a boil, reduce heat to low and let simmer overnight. Allow to cool and clean the stock, discarding the bone, excess fat, and any cartilage. Return any good ham meat to the pot and bring back to a boil.

Add the onion, garlic and ground black pepper and allow to simmer for 1 hour. Then pour in the split peas and the carrots and allow to simmer for at least 1 more hour to allow the peas to break down. Stir together well and season to taste.

Easy Ham and Swiss Pie Casserole

Ingredients

- 1 pound bacon
- 1 1/2 cups diced cooked ham
- 2 cups shredded Swiss cheese
- 1 cup shredded Cheddar cheese
- 1 onion, chopped
- 4 eggs, lightly beaten
- 1 cup baking mix
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Place bacon in a skillet over medium-high heat, and cook until crisp and evenly brown. Drain, crumble and set aside.

Mix the bacon, ham, Swiss cheese, Cheddar cheese, and onion in the baking dish. In a bowl, mix the eggs, baking mix, salt, and pepper. Pour over the ingredients in the baking dish.

Bake 25 minutes in the preheated oven, until top is golden brown and a knife inserted in the center of the casserole comes out clean.

Hot Ham Salad

Ingredients

3 cups cubed fully cooked ham
3/4 cup pineapple tidbits
1/4 cup chopped green pepper
1/4 cup chopped sweet red pepper
1 cup mayonnaise*
1/4 cup shredded mozzarella cheese
1 (11 ounce) can mandarin oranges, drained
1/2 cup slivered almonds

Directions

In a bowl, combine the first six ingredients. Gently fold in the oranges. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with almonds. Bake, uncovered, at 350 degrees F for 30 minutes or until heated through.

Noodles with Ham in a Creamy Tomato Sauce

Ingredients

1 (16 ounce) package mostaccioli pasta
1 (1 pound) pre-cooked ham steak, diced
1 pint heavy cream
3/8 cup white sugar
1 (12 ounce) can tomato paste
1 tablespoon soy sauce
1 teaspoon salt
1/2 pound shredded Swiss cheese

Directions

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain well. Place the pasta in a large bowl.

Heat a skillet over medium heat. Cook the ham in the skillet for 3 minutes. Add the cream, sugar, tomato paste, soy sauce, and salt; stir. Reduce heat to medium low and cook and stir until the mixture reaches a low boil.

Pour the sauce over the drained pasta. Sprinkle the Swiss cheese over the top of the pasta; stir until the pasta is evenly coated.

Spinach Rice Ham Bake

Ingredients

8 ounces process cheese (eg. Velveeta), cubed
1/2 cup milk
3 cups cooked rice
2 cups cubed fully cooked ham
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry

Directions

In a microwave-safe bowl, combine the cheese and milk. Microwave, uncovered, on high for 2 minutes or until cheese is melted; stir until smooth. Stir in the rice, ham and spinach. Transfer to a greased 1-1/2-qt. baking dish. Cover and bake at 350 degrees F for 25-30 minutes or until heated through.

Dilly Ham and Eggs

Ingredients

1 1/2 cups diced fully cooked ham
1 large onion, chopped
1 cup chopped green pepper
2 tablespoons butter or margarine
1 1/4 cups shredded Cheddar cheese, divided
10 eggs
1/2 cup sour cream
1/4 cup milk
1/2 cup chopped green onions
1 (2 ounce) jar diced pimientos, drained
2 tablespoons picante sauce
1 tablespoon chopped fresh parsley
1 teaspoon dill weed
1/2 teaspoon dried basil
1/2 teaspoon pepper
1/2 teaspoon salt

Directions

In a skillet, saute ham, onion and green pepper in butter until vegetables are crisp-tender. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with 3/4 cup cheese. In a bowl, beat eggs, sour cream and milk; mix in the next eight ingredients. Pour into the baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes or until eggs are set. Top with remaining cheese.

Christy's Awesome Hot Ham and Cheese

Ingredients

2 slices whole grain bread
2 teaspoons butter
2 slices Swiss cheese
2 thin slices deli ham
1 teaspoon mayonnaise
1 teaspoon whole grain mustard

Directions

Preheat a skillet over medium-high heat.

Spread one side of each slice of bread with 1 teaspoon butter. Place one slice, butter-side down in the hot skillet. Top with Swiss cheese and ham. Spread the unbuttered side of the second slice of bread with mayonnaise and mustard; place it, butter-side up on top of the sandwich. Cook until the sandwich is golden brown and the cheese is melted, about 3 minutes per side.

Farfalle with Ham and Peas

Ingredients

1 (16 ounce) package uncooked farfalle (bow tie) pasta
1 pound cooked ham, cut into bite-size pieces
1 (15 ounce) can peas, drained
1/2 cup milk
ground black pepper to taste
garlic powder to taste
1/2 cup shredded Cheddar cheese
1/2 cup shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil over medium heat, and cook the pasta for about 8 minutes, until tender. Drain, and return to pot over low heat.

Lightly mix in the ham, peas, and milk, and sprinkle in the pepper and garlic powder. Stir in the Cheddar and mozzarella cheeses, and cook about 5 minutes, until the cheese melts and the mixture is bubbling.

Ranch Ham Roll-Ups

Ingredients

2 (8 ounce) packages cream
cheese, softened
1 (1 ounce) package ranch salad
dressing mix
3 green onions, chopped
11 (8 inch) flour tortillas
22 thin slices deli ham

Directions

In a small mixing bowl, beat the cream cheese and salad dressing mix until smooth. Add onions; mix well. Spread about 3 tablespoons over each tortilla; top each with two ham slices.

Roll up tightly and wrap in plastic wrap. Refrigerate until firm. Unwrap and cut into 3/4-in. slices.

Black-eyed Peas and Ham Hocks

Ingredients

3 cups water
1 pound dry black-eyed peas
2 smoked ham hocks
salt to taste
1/2 teaspoon black pepper
1 bay leaf

Directions

Rinse dried peas thoroughly, sorting any tiny pebbles or other debris.

In a large stockpot, bring 3 cups of water to a boil with black-eyed peas, ham hocks, salt, pepper, and bay leaf. Reduce to a simmer and cook, uncovered, 1 1/2 hours, or until peas and ham hocks are tender. If ham hocks require further cooking, simmer in water in a separate pot until meat is easily pulled from the bone.

Cool ham hocks and remove all meat from the bone. Stir ham into the peas, adjust seasoning with salt and pepper as needed, and serve.

Green Garlic and Ham Scrambled Eggs with

Ingredients

1 tablespoon butter
1 onion, chopped
2 garlic scapes, sliced
1/2 cup cubed cooked ham
6 eggs
1/4 cup milk
1 teaspoon salt
1 teaspoon ground black pepper
1/2 cup shredded white Cheddar cheese

Directions

Melt the butter in a skillet over medium heat. Cook the onion, garlic scapes, and ham in the melted butter until the onion is tender, about 5 minutes.

Beat the eggs, milk, salt, and pepper together in a small bowl; pour into the skillet and cook, stirring continually, until the eggs have nearly set, but are still slightly moist. Add about half the Cheddar cheese; cook and stir until the eggs are completely cooked, about 5 minutes. Top with the remaining Cheddar cheese to serve.

Creamed Ham on Corn Bread

Ingredients

1 (8.5 ounce) package corn bread/muffin mix
1 egg
1/3 cup milk
CREAMED HAM:
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/2 teaspoon ground mustard
1/4 teaspoon salt
1 1/2 cups milk
3/4 cup shredded Cheddar cheese
1 1/2 cups cubed fully cooked ham

Directions

In a bowl, combine corn bread mix, egg and milk until blended. Spread into a greased 8-in. square baking pan. Bake at 400 degrees F for 18-20 minutes.

Meanwhile, in a saucepan, melt butter; stir in flour, mustard and salt until smooth. Add milk. Bring to a boil; boil and stir for 2 minutes. Stir in cheese until melted. Add ham and heat through. Cut corn bread into squares; top with creamed ham.

Annette's Great Ham Glaze

Ingredients

1/2 cup packed brown sugar
8 tablespoons butter
1/2 cup gold rum (such as Bacardi Gold®)
1/4 cup dark molasses
3 tablespoons spicy mustard
1 tablespoon cider vinegar
salt and pepper to taste

Directions

Combine brown sugar, butter, rum, molasses, mustard, and cider vinegar in a large saucepan over medium heat. Bring to a boil, and reduce heat to low. Simmer, stirring constantly, until sugar has melted and the glaze has thickened, about 8 minutes. Season to taste with salt and pepper.

Dilled Ham on Rice

Ingredients

4 cups julienned fully cooked ham
2 tablespoons butter or margarine
2 celery ribs, thinly sliced
1 medium onion, chopped
1 cup sliced fresh mushrooms
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/4 cup milk
2 teaspoons prepared mustard
1/4 teaspoon dill weed
1/2 cup sour cream
Hot cooked rice

Directions

In a large skillet, cook ham in butter until lightly browned. Add celery, onion and mushrooms; saute until tender. Combine the soup, milk, mustard and dill; add to the ham mixture. bring to a boil; reduce heat. Stir in sour cream; heat through. Serve over rice.

Glazed Ham Balls

Ingredients

2 eggs
1 1/2 cups crushed saltines
2 pounds ground fully cooked ham
1 pound ground pork
2 cups packed brown sugar
6 tablespoons cider vinegar
2 teaspoons ground mustard

Directions

In a large bowl, combine the eggs and cracker crumbs. Crumble ham and pork over mixture and mix well.

Shape into 1-1/2-in. balls. Place into two greased 15-in. x 10-in. x 1-in. baking pans. Bake, uncovered, at 350 degrees F for 40 minutes or until lightly browned.

Meanwhile, in a large saucepan, combine the brown sugar, vinegar and mustard. Bring to a boil; cook and stir for 2 minutes or until thickened.

Drain ham balls; drizzle with syrup mixture; toss to coat. Bake 10 minutes longer or until glazed.

Pretty Ham Pinwheels

Ingredients

1 (3 ounce) package cream cheese, softened
1 garlic clove, minced
1/4 teaspoon curry powder
1/4 teaspoon ground mustard
1 cup peeled, shredded tart apple
4 (6 inch) flour tortillas
1/4 cup chopped sweet red pepper
2 green onions, thinly sliced
4 thin slices fully cooked ham

Directions

In a mixing bowl, beat the cream cheese, garlic, curry powder and mustard. Stir in apple. Spread about 2 tablespoons over each tortilla. Layer with the red pepper, onions and ham. Roll up tightly and wrap in plastic wrap. Refrigerate for at least 2 hours. Cut into 1-in. slices.

Bone-In Ham Cooked in Beer

Ingredients

20 pounds bone-in ham
1 (20 ounce) can sliced pineapple
2 (12 fluid ounce) cans beer

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 18 quart roasting pan.

Place the ham, with the fattier side up, in the roaster. Use toothpicks to secure pineapple rings on the ham. Pour the beer over the ham. Place lid on roasting pan.

Bake 6 to 8 hours, or until cooked through.

Remove the pineapple rings and let sit 15 minutes before slicing.

Pineapple Ham Casserole

Ingredients

1 (20 ounce) can pineapple tidbits
1/2 cup mayonnaise*
1 teaspoon salt
1 teaspoon prepared mustard
1/4 teaspoon pepper
3 cups cooked rice
2 cups cubed fully cooked ham
1 cup chopped green pepper
1 1/2 cups shredded Swiss
cheese, divided
1/3 cup chopped onion

Directions

Drain the pineapple, reserving 1/2 cup juice; set pineapple aside. in a large bowl, combine the mayonnaise, salt, mustard, pepper and reserved pineapple juice; mix well. Fold in the rice, ham, green pepper, 1 cup of Swiss cheese, onion and pineapple.

Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes. Sprinkle with remaining cheese. Bake, uncovered, for 10 minutes or until heated through and the cheese is melted.

Hawaiian Ham Skillet

Ingredients

1 (20 ounce) can unsweetened
pineapple tidbits
1 pound cooked ham, julienned
1/4 cup packed brown sugar
3 tablespoons cornstarch
1 1/2 cups cold water
2 tablespoons vinegar
4 teaspoons prepared mustard
2 medium green peppers,
julienned
Hot cooked rice

Directions

Drain pineapple, reserving juice; set aside. In a skillet, stir-fry ham until golden. In a bowl, combine brown sugar and cornstarch. Stir in water, vinegar, mustard and pineapple juice until blended. Add to the ham; bring to a boil. Reduce heat; cook and stir for 2 minutes or until thickened and bubbly. Add green pepper and pineapple; simmer for 5-8 minutes. Serve over rice.

Hearty Ham Pie

Ingredients

1/2 cup chopped fresh broccoli
1/4 cup chopped green pepper
1/4 cup chopped fresh mushrooms
3 tablespoons chopped onion
1 garlic clove, minced
2 teaspoons vegetable oil
2 cups chopped fully cooked ham, divided
1 1/2 cups shredded Swiss cheese, divided
1 (9 inch) unbaked pastry shell
4 eggs, beaten
1 cup light cream

Directions

In a saucepan, saute the broccoli, green pepper, mushrooms, onion and garlic in oil until tender. Sprinkle half of the ham and cheese into pie crust. Cover with the vegetables and the remaining ham and cheese. Combine eggs and cream; pour over ham and cheese. Bake at 350 degrees F for 45-50 minutes or until knife inserted near the center comes out clean. If needed, cover edge of crust with foil to prevent excess browning.

Creamy Ham Turnovers

Ingredients

4 ounces reduced fat cream cheese
2 tablespoons fat-free milk
1 teaspoon dill weed
1 cup diced fully cooked lean ham
2 tablespoons diced onion
1 celery rib, diced
2 tablespoons diced pimientos
1 (13.8 ounce) package refrigerated pizza crust
1 egg white, beaten

Directions

In a mixing bowl, beat cream cheese, milk and dill until blended. Stir in the ham, onion, celery and pimientos. Roll out pizza dough into a 12-in. x 10-in. rectangle; cut in half lengthwise and widthwise. Place on a baking sheet coated with nonstick cooking spray.

Divide ham mixture evenly between the four rectangles. Fold opposite corners over ham mixture; pinch to seal. Brush with egg white. Bake at 400 degrees F for 20-25 minutes or until golden brown.

Creamy Ham Macaroni

Ingredients

2 cups uncooked elbow macaroni
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2/3 cup milk
2 cups shredded Cheddar cheese
2 cups cubed fully cooked ham
1 (4.5 ounce) jar sliced mushrooms, drained
1 (2 ounce) jar diced pimientos, drained

Directions

Cook the macaroni according to package directions. Meanwhile, in a large saucepan, whisk soup and milk; stir in cheese. Cook and stir over medium heat until cheese is melted. Drain macaroni; add to the pan. Stir in the ham, mushrooms and pimientos; heat through.

Holiday Honey Ham Glaze

Ingredients

1/4 cup unsalted butter
1/2 cup light corn syrup
1/2 cup honey
1/4 cup molasses
1 (7 pound) fully-cooked, bone-in ham

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Place butter in a microwave-safe bowl, and microwave on low power until the butter is very soft and slightly melted. Pour in the corn syrup, honey, and molasses, and mix to a smooth, light brown mixture.

Score the ham in a diamond pattern about 1/4 inch deep with a sharp knife. With a pastry brush, coat the ham generously with the glaze. Place the ham into a roasting pan, and cover with aluminum foil, taking care not to touch the ham with the foil.

Bake the ham for 1 hour and 10 minutes (10 minutes per pound), removing the foil tent every 20 minutes to recoat the ham with glaze.

Remove the foil tent, and turn on the oven's broiler. Broil the ham until the glaze is slightly darkened, about 10 minutes. Remove ham from oven, let stand about 10 minutes, then carve and serve.

Miso Paste Ham Sandwich

Ingredients

2 slices whole wheat bread,
toasted
1 teaspoon miso paste
1/2 teaspoon wasabi paste
(optional)
2 teaspoons mayonnaise
2 slices ham
1 leaf lettuce
1 slice Cheddar cheese

Directions

Spread the miso paste and wasabi paste onto one side of one slice of bread. Spread the mayonnaise onto the other slice. Layer the ham, lettuce and cheese over the mayonnaise, and top with the other slice of bread, with the miso facing the inside.

Wild Rice and Ham Casserole

Ingredients

1 (6 ounce) package quick-cooking long grain and wild rice mix

1 (10 ounce) package frozen cut broccoli, thawed and drained

2 cups cubed fully cooked ham

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

1 cup mayonnaise

2 teaspoons prepared mustard

1 cup shredded Cheddar cheese

Directions

Prepare the rice according to package directions. Spoon into an ungreased 2-1/2-qt. baking dish. Top with broccoli and ham. Combine the soup, mayonnaise and mustard. Spread over rice mixture and mix gently.

Cover and bake at 350 degrees F for 45 minutes or until bubbly. Sprinkle with cheese. Let stand for 5 minutes before serving.

Easy Ham and Noodles

Ingredients

2 cups cooked egg noodles
1 cup cubed, cooked ham
1/2 cup cubed Cheddar cheese
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the noodles, ham, cheese, soup and milk in a 9x9 inch
casserole dish and mix well.

Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes.

Marinated Ham Steaks

Ingredients

2 Cook'sB® brand Bone-in Ham Steaks

Fresh rosemary sprigs to garnish

MARINADE:

2 teaspoons soy sauce

1 tablespoon sherry vinegar

2 tablespoons peanut oil

1 tablespoon honey

1 tablespoon chopped fresh rosemary

6 whole cloves

1 (1 inch) piece cinnamon stick

1/2 teaspoon black pepper

1 (8 ounce) cooking apple, peeled and grated

Directions

Prepare marinade: combine all ingredients except ham & rosemary in bowl, mix well. Pour marinade over ham steaks in dish, turning to coat evenly. Cover and refrigerate 1 hour.

Prepare charcoal or gas grill. Place ham steaks on grill over medium heat.

Grill ham steaks 3 to 5 minutes per side, turning once and brushing with extra marinade. Garnish with rosemary sprigs.

Hot Ham and Swiss Dip

Ingredients

2 cups shredded Swiss cheese
1 1/2 cups finely chopped ham
1/2 cup sliced green onions
2 tablespoons all-purpose flour
1/2 cup reduced-fat mayonnaise
2 tablespoons spicy brown mustard
1 1/2 teaspoons caraway seeds, slightly crushed
56 KEEBLER® TOWN HOUSE® FLIPSIDES® Original Crackers or KEEBLER® TOWN HOUSE® FLIPSIDES® Cheddar Crackers

Directions

In medium bowl stir together cheese, ham, green onions and flour. Add mayonnaise, mustard and caraway seeds. Mix until combined. Spread in 9-inch pie plate.

Bake, uncovered, at 350 degrees F about 25 minutes or until heated through and bubbly around edges.

Serve warm with KEEBLER® TOWN HOUSE® FLIPSIDES® Original Crackers.

Gram's Ham Loaf

Ingredients

2 pounds ground smoked ham
2 pounds ground pork
2 cups crushed graham crackers
1 1/2 cups evaporated milk
3 eggs, beaten

1 (10.75 ounce) can condensed tomato soup
1 cup brown sugar
1/2 cup white vinegar
1/2 cup water
1 tablespoon ground dry mustard

Directions

Preheat oven to 325 degrees F (165 degrees C). Line a large baking sheet or jellyroll pan with parchment paper.

In a large bowl, mix the smoked ham and ground pork together until thoroughly mixed, and lightly mix in the graham crackers, evaporated milk, and eggs. Form the mixture into two loaves, and place the loaves onto the prepared baking sheet.

In a saucepan over medium-low heat, whisk together the tomato soup, brown sugar, vinegar, water, and dry mustard until well combined. Bring the mixture to a boil, stirring to dissolve the brown sugar. Pour about 1 cup of sauce over each ham loaf, reserving remaining sauce.

Bake in the preheated oven for 2 hours. Slice and serve with reserved sauce.

Cream Cheese and Ham Spread

Ingredients

1 (8 ounce) package cream cheese, softened
2 1/2 ounces sliced ham, chopped
2 green onions, chopped

Directions

In a medium-size mixing bowl, combine cream cheese, ham, and onions. Cover and refrigerate overnight before serving.

Grilled Ham Steak

Ingredients

1/4 cup apricot or plum preserves
1 tablespoon prepared mustard
1 teaspoon lemon juice
1/8 teaspoon ground cinnamon
1 (2 pound) 1 inch thick ham steak

Directions

In a small saucepan, combine the preserves, mustard, lemon juice and cinnamon. Cook and stir over low heat for 2-3 minutes. Set glaze aside. Score edges of ham. Grill, uncovered, over medium heat for 8-10 minutes on each side, brushing with glaze during the last few minutes of grilling.

Jane's Ham Puffs

Ingredients

1 1/2 cups chopped cooked ham
8 ounces shredded Cheddar cheese
1 small green bell pepper, chopped
1 small onion, finely chopped
1 1/4 cups milk
1/2 cup crushed buttery round crackers
2 egg yolks
2 egg whites
1 (1 ounce) packet mushroom sauce mix

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease six (6 ounce) ramekins.

In a medium bowl, toss together the ham, Cheddar cheese, bell pepper, and onion. Stir in the milk, cracker crumbs, and egg yolks. In a separate bowl, whip egg whites with an electric mixer until stiff. Fold into the ham and cheese mixture. Spoon the mixture into the prepared ramekins. Place the ramekins on a baking sheet.

Bake for 40 to 50 minutes in the preheated oven, until puffed and golden. Prepare the mushroom sauce according to package directions.

When the puffs are done, turn them out onto serving plates, and top with mushroom sauce.

Asparagus Ham Salad

Ingredients

1 pound fresh asparagus, trimmed
1/2 cup olive or vegetable oil
1/4 cup cider or white wine
vinegar
1 tablespoon Dijon mustard
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon sugar
1 cup diced fully cooked ham
2 green onions, thinly sliced

Directions

In a skillet, cook asparagus in a small amount of water until crisp-tender, about 6-8 minutes; drain well. Cover and refrigerate for at least 1 hour.

Meanwhile, in a jar with tight-fitting lid, combine the oil, vinegar, mustard, salt, pepper and sugar if desired; shake well. Cover and refrigerate at least 1 hour. Place asparagus in a serving bowl. Top with ham, onions and dressing. Serve with a slotted spoon.

Creamed Ham and Eggs

Ingredients

3 tablespoons butter or margarine
1/4 cup all-purpose flour
1/2 teaspoon dry mustard
1/8 teaspoon pepper
2 cups milk
1/2 teaspoon Worcestershire sauce
3 hard-cooked eggs, diced
2 cups cubed fully cooked ham
3 slices toast, cut into triangles

Directions

In a saucepan, melt butter. Add flour, mustard and pepper; cook until bubbly. Gradually add milk and Worcestershire sauce; cook and stir until thickened. Stir in eggs and ham, heat through. Serve hot over toast.

Sweet Ham Recipe

Ingredients

1 (7 pound) canned ham
2 cups orange juice
1/2 cup water
1 (20 ounce) can crushed
pineapple
3 tablespoons brown sugar

Directions

Place ham in the slow cooker. Pour orange juice, water, and pineapple over the top of the ham. Sprinkle brown sugar along the top and sides. Cover, and cook on Low for 8 hours.

Slow Cooker Ham and Beans

Ingredients

1 pound dried great Northern beans, soaked overnight
1/2 pound cooked ham, chopped
1/2 cup brown sugar
1 tablespoon onion powder
1 tablespoon dried parsley
1/2 teaspoon garlic salt
1/2 teaspoon black pepper
1/4 teaspoon cayenne pepper
water to cover

Directions

Combine the beans, ham, brown sugar, onion powder, parsley, garlic salt, black pepper, and cayenne pepper in a slow cooker. Pour enough water into the slow cooker to cover the mixture by about 2 inches. Set slow cooker to Low; simmer 12 hours, stirring occasionally.

Baked Ham With Spiced Sugar Rub

Ingredients

1 Cook's® brand Bone-in Spiral Sliced Ham, Butt or Shank Portion Ham, or Half Ham
1 cup dark brown sugar, packed
1 1/2 teaspoons dry mustard
1 teaspoon lime rind, grated
1/2 teaspoon ground ginger
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves
1 tablespoon fresh lime juice
24 pecan halves

Directions

Prepare and heat ham according to package directions.

Meanwhile, prepare sugar rub. Combine brown sugar with dry mustard, lime rind, ginger, allspice and cloves in bowl. Mix thoroughly with fork. Stir in lime juice to moisten sugar mixture evenly. Set rub aside.

Remove ham from oven 30 minutes before meat is done. Pat and rub sugar mixture over your Cook's ham, covering top end first, then smearing mixture down the sides as evenly as possible. Press pecan halves into sugar covering at regular intervals over ham. Secure nuts with toothpick, if desired, to avoid sliding off.

Heat, uncovered, 30 to 45 minutes, basting meat with pan juices every 15 minutes. Remove ham from roasting pan; set onto cutting board face down. Let rest 10 to 15 minutes loosely covered with aluminum foil.

Carve ham and serve.

Pineapple Ham and Rice

Ingredients

2 cups cooked rice
2 cups cubed fully cooked ham
1 (20 ounce) can crushed
pineapple, undrained
1/2 cup packed brown sugar
1 tablespoon lemon juice
1 teaspoon ground mustard

Directions

In a bowl, combine all of the ingredients. Spoon into a greased 1 -1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Warm Maple, Ham and Apple Coffeecake

Ingredients

1 (12 ounce) can refrigerated flaky biscuit dough
2 cups chopped cooked ham
2 cups apple - peeled, cored, and chopped
1/4 cup raisins
1/2 cup brown sugar
1/2 teaspoon apple pie spice
1/3 cup maple syrup
1 egg
1/2 cup chopped pecans
1/3 cup confectioners' sugar
2 tablespoons bourbon
1/4 teaspoon apple pie spice
1/8 teaspoon cayenne pepper (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease or spray with non-stick cooking spray a 9-inch square baking dish or similar sized baking dish.

Cut each biscuit into 4 equal pieces; set aside. Sprinkle 1 cup of the ham, 1 cup of the apples and all the raisins over the bottom of the prepared pan, spreading evenly. Arrange biscuit pieces, pointed ends up, over the mixture. Sprinkle evenly with remaining ham and apples.

In a small mixing bowl combine brown sugar, 1/2 teaspoon apple pie spice, maple syrup and egg, blending thoroughly. Stir in nuts, then spoon evenly over biscuit pieces and ham/apple mixture.

Bake in preheated oven for 35 to 45 minutes, or until nicely browned. Cool for 5 minutes, then drizzle Spice Spiked Glaze over warm coffeecake.

To Make Spice Spiked Glaze: In a small bowl whisk together the confectioners' sugar, bourbon, 1/4 teaspoon apple pie spice, and cayenne pepper until a drizzling consistency is reached (more bourbon or milk may be added if necessary to achieve desired consistency).

Artichoke, Mushroom and Parma Ham Tart

Ingredients

1 3/4 cups sifted all-purpose flour
2 ounces grated Parmesan cheese
2/3 cup butter, diced
1 egg, beaten
1 tablespoon olive oil
8 ounces fresh mushrooms, sliced
3 ounces Parma ham
1 (4 ounce) can artichoke hearts, drained
7/8 cup creme fraiche
4 eggs
1 teaspoon chopped flat leaf parsley
1/3 cup milk
salt to taste
ground black pepper to taste

Directions

Place flour, parmesan cheese, butter, and a pinch of salt in food processor. Process briefly. Add the egg and 1 tablespoon oil through feeder tube, adding extra oil if necessary; you should be able to bring the dough together in your hands. Wrap in plastic, and chill for 1 hour.

Roll out to fit a 9 inch quiche pan with a loose bottom. Prick all over. Chill for at least 2 hours, preferably overnight.

Line pastry with foil, and cover bottom with uncooked beans. Bake at 375 degrees F (190 degrees C) for 15 minutes. Remove foil and beans, and cook for 5 more minutes. Remove and cool.

Saute; mushrooms in 1 tablespoon olive oil for 10 minutes. Drain and cool.

Lay ham over the pastry base, and top with mushrooms and artichokes. Beat together creme fraiche, eggs, parsley, and milk. Season well with black pepper and salt; pour mixture over the ham and vegetables. Bake for 40 minutes, until golden. Serve warm or cold.

Asparagus Ham Fettuccine

Ingredients

4 ounces uncooked fettuccine
1/2 pound fresh asparagus,
trimmed and cut into 1/2 inch
pieces
1/2 pound fully cooked ham,
julienned
1/4 cup chopped walnuts
1 green onion, chopped
2 tablespoons minced fresh sage
1/4 teaspoon pepper
2 tablespoons olive oil
1 cup shredded Cheddar cheese

Directions

Cook the fettuccine according to package directions. Meanwhile, in a large saucepan, bring 4 cups water to a boil; add asparagus. Cover and cook for 3 minutes. Drain and immediately place in ice water; drain and set aside.

In a skillet, saute the ham, walnuts, onion, sage and pepper in oil until onion is tender. Add asparagus; cook and stir for 1 minute. Drain fettuccine; toss with ham mixture. Sprinkle with cheese.

Veggie Ham Medley

Ingredients

1 cup uncooked elbow macaroni
1 cup diced fully cooked ham
1 tablespoon minced fresh basil
1/4 teaspoon garlic powder
2 tablespoons butter
1 (10 ounce) package frozen mixed vegetables
1/4 cup sour cream
1/2 cup shredded Cheddar cheese, divided

Directions

Cook macaroni according to package directions. Meanwhile, in a large skillet over medium heat, cook the ham, basil and garlic powder in butter for 5 minutes.

Add vegetables; cook until tender; stirring occasionally. Drain macaroni; add to the skillet. Stir in sour cream and 1/4 cup cheese. Sprinkle with remaining cheese; cover and let stand until cheese is melted.

Doreen's Ham Slices on the Grill

Ingredients

1 cup packed brown sugar
1/4 cup lemon juice
1/3 cup prepared horseradish
2 slices ham

Directions

Preheat an outdoor grill for high heat and lightly oil grate.

In a small bowl, mix brown sugar, lemon juice and prepared horseradish.

Heat the brown sugar mixture in the microwave on high heat 1 minute, or until warm.

Score both sides of ham slices. Place on the prepared grill. Baste continuously with the brown sugar mixture while grilling. Grill 6 to 8 minutes per side, or to desired doneness.

Cucumber and Ham Antipasto

Ingredients

2 cucumbers - peeled, seeded, and cubed
10 cherry tomatoes, quartered
10 pitted kalamata olives
1/2 pound cubed ham
1/2 pound fresh mozzarella cheese, cubed
1/2 cup Italian-style salad dressing

Directions

Combine the cucumbers, tomatoes, kalamata olives, ham, and mozzarella cheese in a bowl. Pour the Italian dressing over the mixture and toss to combine. Chill until ready to serve.

Curried Ham Popover Pie

Ingredients

1 pound cooked ham, diced
1/4 cup diced green bell pepper
1/4 cup minced green onions
3/4 cup milk
3/4 cup all-purpose flour
3 eggs
1/2 teaspoon curry powder

Directions

Preheat oven to 425 degrees F (220 degrees C).

Lay the ham, green pepper and onion in the bottom of a shallow greased baking pan. Whisk the milk, flour, eggs and curry together until smooth.

Pour milk mixture over the ham mixture. Bake for 35-40 minutes or till puffed, crisp, and nicely browned.

Fettuccini with Mushroom, Ham and Rose Sauce

Ingredients

1 pound dry fettuccine pasta
1/4 cup butter
1/2 cup finely diced onion
3 cloves garlic, minced
1 pound fresh sliced mushrooms
2 teaspoons dried oregano
2 teaspoons dried basil
2 teaspoons dried parsley
6 slices ham, chopped
1 1/2 cups heavy whipping cream
1 cup spaghetti sauce
1 teaspoon crushed red pepper
(optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saute pan, melt the butter over medium heat. Add the onion and garlic and cook until softened. Stir in the sliced mushrooms and the oregano, basil, and parsley. Cook, stirring occasionally, until the liquid from the mushrooms has evaporated. Add the ham pieces and cook for another 4 to 5 minutes.

Pour in the heavy cream and bring to a boil. Slowly stir in the spaghetti sauce and crushed red pepper blending it into the cream. Cook, stirring occasionally, until the sauce has reduced by a third and is thick.

Place fettuccini on plates and ladle even portions of sauce over top.

Autumn Spice Ham Steak

Ingredients

1 1/2 tablespoons butter
1 (2 pound) ham steak
1 red apple, cored and thinly sliced
1 green apple, cored and thinly sliced
1/2 cup maple flavored pancake syrup
1 teaspoon ground cinnamon

Directions

Melt the butter in a large skillet over medium-high heat. Fry the ham on both sides in the butter until browned. Lay the sliced apple over the ham. Pour the syrup over the apples. Reduce heat to medium, and simmer, stirring occasionally until the apples are cooked through.

Sprinkle with cinnamon, and serve immediately.

Holiday Ham Kabobs

Ingredients

1 (20 ounce) can unsweetened pineapple chunks
6 tablespoons butter or margarine
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
2 medium sweet potatoes, peeled and cut into 3/4-inch slices
1 medium green pepper, cut into chunks
1 1/2 cups cubed fully cooked ham

Directions

Drain the pineapple, reserving 2 tablespoons juice; set pineapple aside (discard remaining juice or save for another use). In a saucepan, combine the juice, butter, brown sugar and cinnamon; cook and stir over medium heat until sugar is dissolved. Set aside.

Place sweet potatoes in another saucepan and cover with water; bring to a boil. Reduce heat. Simmer, uncovered, for 10-12 minutes or until potatoes are tender; drain.

On metal or soaked wooden skewers, alternately thread sweet potatoes, green pepper, ham and pineapple. Brush with brown sugar mixture. Broil 4 in. from the heat for 4-6 minutes on each side or until heated through and peppers are tender, basting occasionally.

Hot Ham and Cheese Sandwiches

Ingredients

1/4 cup butter, softened
2 tablespoons prepared
horseradish mustard
2 tablespoons chopped onions
1 teaspoon poppy seeds
1 teaspoon dill seed
8 slices Swiss cheese
8 slices cooked ham
8 hamburger buns

Directions

Preheat oven to 250 degrees F (120 degrees C).

Combine butter, mustard, onions, poppy seeds and dill seed. Spread insides of buns with this mixture. Place a slice of cheese and a slice of ham inside each bun.

Wrap buns in foil and place in preheated oven. Bake for 15 to 20 minutes, until cheese has melted.

Hurry-Up Ham Carbonara

Ingredients

1 (8 ounce) package angel hair pasta
1 medium onion, thinly sliced
1/4 cup vegetable oil
1 cup cubed fully cooked ham
1/2 cup chicken broth
1/4 cup stick margarine, melted
2 egg yolks, beaten
1/2 cup minced fresh parsley
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the onion in oil. Add the ham, broth and margarine; heat through.

Drain pasta; add to ham mixture. Add egg yolks; cook until the eggs are completely set. Sprinkle with parsley and Parmesan cheese; toss to coat.

Mozzarella Ham Stromboli

Ingredients

1 (11 ounce) package refrigerated crusty French loaf dough
2 cups shredded mozzarella cheese
1/4 pound thinly sliced deli ham
1 tablespoon butter or margarine, melted
1 tablespoon grated Parmesan cheese

Directions

On a lightly floured surface, unroll dough at seam. Pat dough into a 14-in. x 12-in. rectangle. Sprinkle mozzarella cheese over dough to within 1/2 in. of edges. Top with a single layer of ham. Roll up tightly from a short side; pinch seam to seal. Place seam side down on an ungreased baking sheet. Brush top of loaf with butter; sprinkle with Parmesan cheese.

Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on a wire rack for 5 minutes. Cut with a serrated knife.

Deviled Ham Broiled Sandwiches

Ingredients

1 loaf French bread, halved lengthwise and sliced into 2 inch slices
1 (8 ounce) package cream cheese, softened
1/4 cup margarine
1 (4 ounce) can deviled ham meat spread
1 teaspoon salt
1/4 teaspoon dill weed
1 (3 ounce) can sliced mushrooms, drained

Directions

Preheat oven to broiler setting.

In a bowl, mix the cream cheese, margarine, deviled ham meat spread, salt, dill weed, and mushrooms together until smooth. Spread mixture evenly over bread slices.

Broil on top oven rack for 3 to 5 minutes, or until lightly browned. Watch carefully to prevent burning.

White Sauce with Ham and Herbs

Ingredients

- 1 tablespoon olive oil
- 1 onion, minced
- 1 cup finely chopped ham
- 1 cup water
- 1 cube chicken bouillon
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh basil
- 1/4 teaspoon ground black pepper
- 1 cup heavy whipping cream

Directions

Heat the olive oil in a large skillet over medium-high heat. Stir in the onion and ham; cook until onions turn translucent. Pour in the water; season with the bouillon cube, parsley, basil, and black pepper.

Simmer for 30 minutes, uncovered, stirring occasionally. Pour in the heavy cream, and simmer for an additional 2 minutes.

Southwestern Cauliflower and Ham Soup

Ingredients

1 tablespoon olive oil
1/2 cup chopped onion
2 (14.5 ounce) cans chicken broth
3 1/2 cups cauliflower florets
1 cup chopped cooked ham
1 1/2 cups shredded Pepper Jack cheese
1/4 cup potato flakes
5 tablespoons chopped fresh cilantro

Directions

In a large pot over medium heat, cook onion in oil until just beginning to brown. Pour in broth and bring to a boil. Stir in cauliflower, bring to a boil again and cook until cauliflower is tender, 2 to 5 minutes.

Remove half of cauliflower mixture and puree in a blender or food processor until smooth. Return to pot with ham and cheese and cook until cheese is melted. Stir in potato flakes and heat through. Serve topped with cilantro.

Deviled Ham Muffins

Ingredients

2 tablespoons finely chopped carrot
2 tablespoons finely chopped celery
2 tablespoons finely chopped onion
1 tablespoon butter
1 (4.5 ounce) can deviled ham spread
2 cups biscuit/baking mix
1 tablespoon sugar
1 egg
2/3 cup milk
1/2 cup shredded Cheddar cheese

Directions

In a small skillet, saute the carrot, celery and onion in butter until tender. Remove from the heat; stir in ham and set aside. In a large bowl, combine the biscuit mix and sugar. Whisk the egg and milk; stir into dry ingredients just until moistened. Fold in cheese.

Fill greased or paper-lined muffin cups three-fourths full. Make an indentation in the center of each muffin; fill with 1 tablespoon ham mixture. Bake at 400 degrees F for 15-17 minutes or until a toothpick inserted in muffin comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Tangy Ham Steak

Ingredients

1/2 cup ketchup
1/3 cup sweet pickle relish
1 tablespoon cider vinegar
1 teaspoon brown sugar
1/8 teaspoon cayenne pepper
1 pound fully cooked ham steak

Directions

In a bowl, combine the ketchup, relish, vinegar, brown sugar and cayenne; set aside 1/2 cup for serving. Grill the ham steak, uncovered, over medium heat for 3 minutes on each side, basting occasionally with remaining sauce. Serve with reserved sauce.

Cherry Ham Glaze

Ingredients

3 tablespoons water
1/4 cup white vinegar
2 tablespoons light corn syrup
1 (12 ounce) jar cherry preserves
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg

Directions

Stir together water, vinegar, corn syrup, preserves, cinnamon, cloves, and nutmeg in a saucepan over medium-high heat. Bring to a boil, then reduce heat to low and simmer for 2 minutes.

Potato Ham Bake

Ingredients

3 medium potatoes, peeled and thinly sliced

2 cups cubed fully cooked ham

1 medium onion, sliced and separated into rings

8 slices processed American cheese

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

1/2 cup frozen peas, thawed

Directions

In a greased 3-qt. baking dish, layer half of the potatoes, ham, onion, cheese and soup. Repeat layers. Cover and bake at 350 degrees F for 1-1/4 hours or until potatoes are almost tender.

Sprinkle with peas. Bake, uncovered, for 10 minutes or until heated through.

Garlic Mustard Ham Slice

Ingredients

1/3 cup prepared mustard
1 (2 pound) 2 inch thick, center
cut ham slice
1 clove garlic, pressed
1 cup milk

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place the slice of ham in a shallow baking dish. Mix together the mustard and garlic; spread over the ham. Pour in enough milk to cover the ham to about 1/2 inch from the top.

Bake, uncovered for 1 hour, basting occasionally with the milk. Remove to a platter, slice, and serve.

Lima and Navy Bean and Ham Soup

Ingredients

3 (3.5 ounce) links Italian sausage, casings removed
1 large meaty ham bone or 4 smoked ham hocks
16 ounces dry lima beans
1 (16 ounce) package dried navy beans
2 (14.5 ounce) cans stewed tomatoes
1 (6 ounce) can tomato paste
1 onion, chopped
4 stalks celery, chopped
4 carrots, sliced
4 cloves garlic, minced
1/4 cup chopped fresh parsley
3 bay leaves
1/4 cup chopped fresh chives
2 tablespoons chopped fresh basil
6 green onions, chopped
1 teaspoon dried thyme
1 teaspoon mustard powder
1 teaspoon ground cayenne pepper
1 teaspoon salt (optional)
1 teaspoon ground black pepper
2 tablespoons Worcestershire sauce
3 tablespoons chicken bouillon powder
1 (12 fluid ounce) can or bottle beer

Directions

In a large soup pot, brown the Italian sausage; drain off fat. Add ham bone (or ham hocks), lima beans, navy beans, tomatoes, tomato paste, onion, celery, carrots, garlic, parsley, bay leaves, chives, basil, green onion, thyme, mustard, cayenne pepper, salt, ground black pepper, Worcestershire sauce and chicken base or bouillon.

Add the can of beer and water to cover all. Bring mixture to a boil, then reduce heat and simmer until beans are tender, about 4 or 5 hours, and the ham has been released from the bone. Refrigerate overnight to let the fat to come to the surface of the soup.

When ready to serve, skim fat, remove ham bone (or hocks), pick off remaining ham from bone and put into soup. Discard bones and bay leaves. Heat soup until warm. Serve and enjoy!

Cheesy Ham Cups

Ingredients

6 slices deli ham
1/2 cup finely chopped green onions
2 cups shredded Cheddar cheese, divided
6 eggs
1 (8 ounce) container plain yogurt
2 tablespoons minced fresh parsley

Directions

Place each ham slice in a greased 10-oz. ramekin or custard cup. Sprinkle with onions and 1 cup cheese. In a bowl, beat eggs and yogurt until blended; pour into cups. Sprinkle with parsley and the remaining cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean. Serve immediately.

Bean and Ham Pasta

Ingredients

1 (14.5 ounce) can chicken broth
1 1/2 cups uncooked spiral pasta
1 (15 ounce) can black beans,
rinsed and drained
1 1/2 cups frozen corn
1 cup cubed fully cooked ham
1/4 teaspoon dried thyme
salt and pepper to taste
1 dash ground cumin
1/4 cup shredded Parmesan
cheese

Directions

In a large saucepan, bring broth to a boil. Add the pasta; cook, uncovered, for 10 minutes or until tender. Do not drain. Stir in the beans, corn, ham and seasonings; heat through. Sprinkle with cheese.

Stovetop Ham and Penne

Ingredients

12 ounces uncooked penne or medium tube pasta
1/2 cup chopped green onions
5 cloves garlic, minced
2 tablespoons butter or margarine
2 tablespoons olive or vegetable oil
1 (28 ounce) can diced tomatoes, drained
1 1/2 cups cubed fully cooked ham
1 cup sour cream
1/2 cup cubed Cheddar cheese
1/2 cup cubed Monterey Jack cheese
1/2 cup white wine or tomato juice
1 tablespoon minced fresh basil
salt and pepper to taste

Directions

Cook pasta according to package directions. Meanwhile, in a saucepan, saute onions and garlic in butter and oil until tender. Stir in the remaining ingredients; heat through. Drain pasta and place in a bowl; add ham mixture and gently toss to coat.

Hearty Ham Balls

Ingredients

2 pounds ground fully cooked ham
1 pound ground beef
1 pound ground pork
2 cups graham cracker crumbs
2 egg, beaten
2/3 cup milk
1 (10.75 ounce) can condensed tomato soup, undiluted
1/2 cup packed brown sugar
2 tablespoons honey
2 tablespoons vinegar
1 tablespoon ground mustard

Directions

In a large bowl, combine the ham, beef, pork, cracker crumbs, eggs and milk; mix well. Shape into 48 balls. Place in two greased 13-in. x 9-in. x 2-in. baking dishes. Combine the remaining ingredients; Pour over ham balls. Bake, uncovered, at 350 degrees F for 45-50 minutes or until browned, basting several times.

Spiced Ham Loaf

Ingredients

1 pound ground ham
1 1/2 pounds lean ground beef
1 egg
1 cup milk
1 cup bread crumbs
1/2 teaspoon salt
ground black pepper to taste
1/2 cup packed brown sugar
1/2 cup water
1 teaspoon ground mustard
1/4 cup distilled white vinegar

Directions

Combine ham, beef, egg, milk, bread crumbs, salt, and pepper. Form into loaf. Place in a casserole dish.

Combine brown sugar, water, mustard, and vinegar in a small saucepan over medium high heat. Bring to boil, and boil for 10 minutes. Pour over loaf.

Bake at 350 degrees F (175 degrees C) until done, about 1 hour, basting occasionally.

Springtime Ham and Spinach Salad

Ingredients

3 tablespoons olive oil
2 tablespoons orange juice
2 teaspoons raspberry vinegar
1 teaspoon coarse grained
prepared mustard
ground black pepper to taste
3 cups cooked ham, cubed
8 cups baby spinach, rinsed and
dried
1 cup diced cantaloupe
1/2 cup diced peaches, drained
1 red onion, thinly sliced

Directions

In a small bowl, whisk together the oil, juice, vinegar, mustard and pepper.

In a large bowl, toss together the ham, spinach, cantaloupe, peaches and onion. Pour dressing over all and toss to coat. Serve immediately.

Pasta Ham Hot Dish

Ingredients

4 ounces uncooked spaghetti,
broken into 2-inch pieces
1/4 cup chopped onion
1 tablespoon butter
2 cups cubed fully cooked ham
1 (15.25 ounce) can whole kernel
corn, drained
1 (14.75 ounce) can cream-style
corn
1 cup cubed process cheese
(Velveeta)
1/2 teaspoon seasoned salt

Directions

Cook spaghetti according to package directions. Meanwhile, in a small skillet, saute onion in butter until tender. Drain spaghetti; place in a large bowl.

Add the ham, corn, cheese, seasoned salt and onion mixture. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30-35 minutes or until cheese is melted, stirring once.

Grilled Ham Steak Kabobs with Peach Slaw

Ingredients

1 Cook's® brand Bone-In Thick Cut Ham Steak
Wooden (soaked in water) or metal skewers
1 1/2 teaspoons Moroccan Spice*
1 tablespoon olive oil
2 tablespoons red bell pepper, diced
4 peaches, sliced
3 ounces snow peas, julienne
1 tablespoon mint, chopped
1 tablespoon rice wine vinegar
2 teaspoons whole grain mustard
2 teaspoons sugar
Pinch of cayenne pepper
1 tablespoon olive oil
Salt and pepper to taste

*Moroccan Spice:

3 teaspoons ground cinnamon
2 teaspoons ground cumin
1 teaspoon ground ginger
1 teaspoon turmeric

Directions

Prepare charcoal or gas grill. Cut ham steak in 1 by 3-inch strips and place on water soaked wooden skewers. Sprinkle on Moroccan spice and olive oil. Place skewers on grill over medium heat until golden brown.

Combine remaining ingredients and mix well. Set aside.

Scoop peach slaw on a plate and lay kabobs on top.

Marmalade-Glazed Ham Loaf

Ingredients

2 eggs
2 cups milk
1 1/2 cups crushed herb-seasoned stuffing
1 medium onion, chopped
1/4 teaspoon salt
1 1/2 pounds ground pork
1 1/2 pounds cooked ham, ground
1 (12 ounce) jar orange marmalade
2 tablespoons cider vinegar
1 teaspoon ground mustard
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves

Directions

In a large bowl, combine eggs, milk and stuffing mix; let stand for 5 minutes. Add onion and salt. Crumble pork and ham over mixture and mix well. Pat into a greased 9-in. square baking dish (pan will be full). Bake, uncovered, at 350 degrees F for 30 minutes; drain. Bake 30 minutes longer; drain.

Combine the marmalade, vinegar, mustard, cinnamon and cloves; spread over ham loaf. Bake 10-15 minutes longer or until a meat thermometer reads 160 degrees F. Let stand for 5-10 minutes before cutting.

Cheesy Ham Tortellini

Ingredients

1 (19 ounce) package frozen cheese tortellini
1 (16 ounce) jar Alfredo sauce
1 (16 ounce) package frozen California blend vegetables, thawed
2 cups cubed fully cooked ham
1/3 cup grated Parmesan cheese
1 tablespoon minced fresh parsley

Directions

Cook tortellini according to package directions. Meanwhile, in a large saucepan, combine the Alfredo sauce, vegetables and ham. Bring to a boil over medium heat. Reduce heat; cover and simmer for 15-20 minutes or until vegetables are crisp-tender. Drain tortellini; add to sauce. Stir in Parmesan cheese; heat through. Sprinkle with parsley.

Crunchy Chicken with Ham Sauce

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
3/4 cup milk
6 skinless, boneless chicken breast halves
3 tablespoons all-purpose flour
2 cups Pepperidge Farm® Herb Seasoned Stuffing, crushed
2 tablespoons butter, melted
1/2 cup shredded Swiss cheese
1/3 cup chopped cooked ham
3 cups hot cooked noodles

Directions

Stir 1/3 cup soup and 1/4 cup milk in a shallow dish. Coat the chicken with the flour. Dip the chicken in the soup mixture. Coat the chicken with the stuffing. Place the chicken on the baking sheet. Drizzle with the butter.

Bake at 400 degrees F for 20 minutes or until the chicken is cooked through.

Heat the remaining soup, remaining milk, cheese and ham in a 1-quart saucepan over medium heat until the cheese is melted, stirring often. Serve the chicken and sauce with the noodles.

Creamy Ham and Potatoes

Ingredients

4 medium red potatoes, thinly sliced
2 medium onions, finely chopped
1 1/2 cups cubed fully cooked ham
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1 teaspoon ground mustard
1/2 teaspoon salt
1/2 teaspoon pepper
1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 1/3 cups water
1 cup shredded Cheddar cheese

Directions

In a slow cooker, layer potatoes, onions and ham. In a saucepan, melt butter. Stir in flour, mustard, salt and pepper until smooth. Combine soup and water; gradually stir into flour mixture. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Pour over ham. Cover and cook on low for 8-9 hours or until potatoes are tender. If desired, sprinkle with cheese before serving.

Baked Chicken with Ham Gravy

Ingredients

4 (8 ounce) bone-in chicken breast halves
4 ounces sliced cooked ham or prosciutto
1 cup Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1 (8 ounce) container sour cream
1 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 teaspoon paprika
1/4 teaspoon ground black pepper
4 medium hot baked potatoes, split

Directions

Place the chicken into a 3-quart shallow baking dish.

Bake at 375 degrees F for 30 minutes. Pour off any fat.

Arrange the ham around the chicken in the baking dish. Stir the soup, sour cream, onion powder, garlic powder, paprika and black pepper in a small bowl. Spoon the soup mixture over all.

Bake for 30 minutes or until the chicken is cooked through. Remove the chicken to a serving platter. Stir the sauce and serve with the chicken and potatoes.

Garlic and Ham Spaghetti

Ingredients

8 ounces spaghetti
5 tablespoons butter
3 cloves garlic, chopped
1 onion, chopped
16 ounces fresh mushrooms,
sliced
1 (16 ounce) package frozen
chopped broccoli
1 (6 ounce) can black olives,
drained
12 slices ham, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain and set aside.

In a large skillet over medium heat, melt butter and add garlic, onion, mushrooms, broccoli, olives, and ham. Saute mixture until onions are translucent.

In a large bowl toss cooked spaghetti with vegetable mixture.

Broccoli Ham Roll-Ups

Ingredients

1 (10 ounce) package frozen chopped broccoli
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup dry bread crumbs
1/4 cup shredded Cheddar cheese
1 tablespoon chopped onion
1 1/2 teaspoons diced pimientos, drained
1/8 teaspoon rubbed sage
1/8 teaspoon dried rosemary, crushed
1/8 teaspoon dried thyme
Dash pepper
12 slices fully cooked ham (1/8 inch thick)

Directions

Cook broccoli according to package directions; drain. In a bowl, combine the soup, bread crumbs, cheese, onion, pimientos and seasonings. Add broccoli; mix well. Spoon 1/4 cup onto each ham slice and roll up.

Arrange in an ungreased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 40 minutes or until heated through.

Nonnie's Ham Chowder

Ingredients

2 potatoes, peeled and cubed
3 tablespoons butter
1/2 cup chopped sweet onion
(such as Vidalia®)
3 tablespoons all-purpose flour
1 tablespoon chicken bouillon
granules
1/2 teaspoon ground black
pepper
1/4 teaspoon dried thyme
3 cups milk
1 (16 ounce) package frozen
mixed vegetables
2 cups cubed cooked ham

Directions

Place the potatoes into a large pot; cover with salted water. Bring to a simmer and cook until tender, about 20 minutes. Drain, remove from pan, and reserve.

Melt butter in the saucepan over medium heat. Cook onion in butter until soft, but not brown, about 5 minutes. Stir in the flour, bouillon, pepper, and thyme. Slowly whisk in the milk. Bring to a boil. Cook and stir until thickened to soup consistency.

Stir in the frozen vegetables, cooked potatoes, and ham. Simmer chowder until hot, about 10 minutes.

Campfire Bean 'N' Ham Soup

Ingredients

1 pound dry navy beans
2 small onions
8 cups water
4 cups cubed fully cooked ham
2 smoked ham hocks
2 cups chopped celery
1 cup chopped carrots
1/2 teaspoon dried basil
1/2 teaspoon pepper

Directions

Place beans in an ovenproof Dutch oven; add enough water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Chop one onion; slice the second onion and separate into rings.

Drain and rinse beans, discarding liquid. Return beans to the pan. Add onions and remaining ingredients. Cover pan and place on the grill rack over indirect medium heat. Cover grill; cook for 1 hour or until beans are almost tender. Uncover the Dutch oven; cover grill and cook 30 minutes longer or until beans are tender. Discard ham hocks.

Pineapple-Green Onion Salsa with Cook's Ham

Ingredients

1 (2 pound) Cook's® brand Bone-in Ham Steaks
2 cups fresh ripe pineapple, trimmed, cored and chopped into 3/8-inch to 1/2-inch chunks
1/4 cup fresh lemon juice, with pulp
1 green onion, minced
1/2 red bell pepper, cored and minced, 1/8-inch to 1/4-inch
1 teaspoon lemon zest, finely minced
3 dashes Tabasco sauce
3/4 teaspoon kosher salt
2 tablespoons brown sugar
1/4 teaspoon dry mustard
1 pinch ground cloves

Directions

Prepare charcoal or gas grill. Place ham steaks on grill over medium-high heat. Grill ham steaks 3 to 5 minutes per side, turning once.

Mix together all ingredients for salsa.

Serve Ham Steak with a side of Pineapple-Green Onion Salsa.

Sweet and Sour Ham Steak

Ingredients

2 Cook's® brand Bone-in Ham Steaks

1/2 cup brown sugar, firmly packed

1/3 cup beer or apple juice

2 tablespoons Dijon mustard

1 teaspoon pumpkin pie spice

Directions

Prepare charcoal or gas grill.

In a small saucepan, combine brown sugar, beer or apple juice, Dijon mustard and pumpkin pie spice. Cook glaze over medium-high heat, stirring several times, until it starts to bubble. Remove from heat.

Grill each ham steak 1-2 minutes each side before applying glaze. Baste ham steaks with glaze, grill 2 minutes, turn and baste again; grill an additional 2 minutes. Serve hot.

Baked Ham with Sweet Glaze

Ingredients

1 (10 pound) fully-cooked, bone-in ham

4 cups boiling water, or as needed

1 cup packed brown sugar

2 tablespoons all-purpose flour

2 tablespoons dry mustard

powder

1/4 cup honey

1 teaspoon fresh lemon juice, or as needed

1 (20 ounce) can pineapple chunks, drained

1 (10 ounce) jar maraschino cherries, drained

toothpicks

Directions

Preheat oven to 400 degrees F (200 degrees C). Place ham on a rack set in a roasting pan, and carefully pour about 1/2 inch of boiling water into the pan beneath the ham.

Bake the ham in the preheated oven for 2 hours, or until a meat thermometer inserted into the thickest part of the meat (do not touch the bone) reads at least 140 degrees F (60 degrees C.)

Reduce oven heat to 350 degrees F (175 degrees C.) In a bowl, mix together the brown sugar, flour, dry mustard, honey, and lemon juice as needed to make a thick, smooth paste. Brush the ham generously with glaze. Skewer 1 pineapple chunk and 1 maraschino cherry per toothpick, and insert the decorated picks all over the ham.

Return the ham to the oven, and roast for 15 minutes. Baste the ham, fruit and all, with glaze and juices that have collected in the bottom of the pan, return to the oven, and roast for an additional 15 minutes. Let the ham rest for at least 10 minutes before slicing.

Pineapple Ham Loaf

Ingredients

2 eggs
1/2 cup milk
1 cup finely crushed saltines
1/4 teaspoon pepper
1 1/2 pounds cooked ham,
ground
1 pound ground pork

SAUCE:

1 cup packed brown sugar
1 teaspoon prepared mustard
1/3 cup vinegar
1/4 cup water
1 (8 ounce) can crushed
pineapple, undrained

Directions

In a large bowl, beat the eggs; add milk, crackers and pepper. Add the ham and pork; mix well. Shape into a 9-in. x 4-in. loaf and place in a shallow baking dish; insert a meat thermometer. In a small bowl, combine sauce ingredients; pour over loaf. Bake at 350 degrees F until thermometer registers 170 degrees F, about 1-1/2 hours, basting frequently.

French Ham Cheese and Egg Fondue Casserole

Ingredients

2 tablespoons butter, softened
3 tablespoons all-purpose flour
1 tablespoon mustard powder
3 cups cubed fully cooked ham
8 ounces Cheddar cheese, cubed
3 cups cubed day old French bread
4 eggs, beaten
3 cups milk
1 dash hot pepper sauce
3 tablespoons butter, melted
1/2 cup freshly grated Parmesan cheese

Directions

Generously grease a 9x13-inch glass baking dish with softened butter. Stir together flour and mustard powder. Place ham and Cheddar cubes in a large mixing bowl, sprinkle with flour mixture, and toss until evenly coated. Add bread cubes and toss to mix. In a separate bowl, whisk together eggs, milk, and hot pepper sauce.

Pour 1/3 of the bread mixture into the prepared baking dish and smooth out to form a layer. Drizzle with 1 tablespoon of butter, and sprinkle with 1/3 of the Parmesan cheese. Repeat twice more to form three layers. Pour egg mixture overtop, cover with plastic wrap, and refrigerate 8 hours to overnight.

The next morning, remove casserole from refrigerator, remove plastic wrap, and allow to stand at room temperature for 30 minutes. Preheat oven to 350 degrees F (175 degrees C).

Bake uncovered in preheated oven until the eggs have set, and the top is golden brown and crispy, about 1 hour.

Hearty Ham Sandwiches

Ingredients

2 tablespoons mayonnaise
1 tablespoon prepared
horseradish
1 tablespoon prepared mustard
1 tablespoon chopped onion
8 slices rye or sourdough bread
8 slices fully cooked ham
4 slices Swiss cheese

Directions

In a small bowl, combine mayonnaise, horseradish, mustard and onion; mix well. Spread on four slices of bread. Layer with ham and cheese; top with remaining bread.

Broccoli Ham Turnovers

Ingredients

2 cups broccoli florets
1 1/2 cups shredded sharp
Cheddar cheese
1/2 cup cubed fully cooked ham
1/2 cup sliced green onions
1 tablespoon minced fresh parsley
1/4 teaspoon ground nutmeg
salt and pepper to taste
pastry for double-crust pie
1 egg
1 tablespoon whipping cream

Directions

Place broccoli in a steamer basket over 1 in. of boiling water in a saucepan. Cover and steam for 5-8 minutes or until crisp-tender. Rinse in cold water; drain well. In a bowl, combine broccoli, cheese, ham, onions, parsley, nutmeg, salt and pepper. On a floured surface, roll out pastry; cut each in half. Place 1-1/2 cups filling on one side of each half; flatten filling with a spoon. Combine egg and cream; brush some over pastry edges. Fold pastry over filling. Seal edges and prick tops with a fork. Place on a baking sheet; brush with remaining egg mixture. Bake at 400 degrees F for 18-22 minutes or until golden brown. Let stand 5 minutes before serving.

Barbecued Ham Buns

Ingredients

1/3 cup ketchup
1/3 cup water
3 tablespoons brown sugar
3 tablespoons sweet pickle relish
1 tablespoon prepared mustard
1 tablespoon vinegar
1 pound thinly sliced fully cooked ham
6 hamburger buns, split

Directions

In a large microwave-safe dish, combine the first six ingredients; mix well. Stir in ham. Cover and microwave on high for 2 minutes. Stir. Microwave 1-2 minutes longer or until heated through. Serve on buns.

Cilla's Pineapple Glazed Ham Sauce

Ingredients

3 tablespoons cornstarch
3 tablespoons brown sugar
1 tablespoon soy sauce
1/3 cup vinegar
1 (6 ounce) can pineapple juice
1 (1.5 ounce) box raisins

Directions

In a medium saucepan, mix together cornstarch and brown sugar. Stir in soy sauce, vinegar, pineapple juice and raisins. Cook over medium heat, stirring constantly, for 10 to 15 minutes or until sauce has thickened.

Speedy Ham Slice

Ingredients

1/4 cup orange juice
1 tablespoon brown sugar
1/2 teaspoon grated orange peel
1/8 teaspoon ground ginger
1/2 pound fully cooked ham slice,
cut in half
1/2 teaspoon cornstarch
1 teaspoon water

Directions

In a microwave-safe baking dish, combine the orange juice, brown sugar, orange peel and ginger. Add ham slice, turning to coat with sauce. Cover and refrigerate for 15 minutes.

Cover and microwave on high for 1 minute on each side. Microwave at 50% power for 2 minutes, spooning sauce over ham once. Remove ham and keep warm. Combine cornstarch and water until smooth; stir into cooking juices. Microwave, uncovered, at 50% power for 10 seconds; stir. Cook 20 seconds longer or until thickened. Serve over ham.

Stewed Vegetables and Ham Soup

Ingredients

1 (14.5 ounce) can Italian stewed tomatoes, cut up
3/4 cup chicken broth
1 tablespoon minced fresh basil
1/8 teaspoon pepper
1/2 cup frozen mixed vegetables
1/2 cup cubed fully cooked ham
1/2 cup frozen cut green beans
1/2 cup cooked spiral pasta

Directions

In a medium saucepan, combine the tomatoes, chicken broth, basil and pepper. Bring to a boil. Stir in the mixed vegetables, ham and beans. Return to a boil. Reduce heat; cover and simmer about 10 minutes or until vegetables are tender. Stir in pasta and heat through.

Rice and Ham Salad

Ingredients

3 cups cooked long grain white rice
1/4 cup French salad dressing
3/4 cup mayonnaise
1 tablespoon chopped green onion
1/2 teaspoon curry powder
1/2 teaspoon dry mustard
1/2 teaspoon salt
ground black pepper to taste
1 1/2 cups cooked ham, cut into thin strips
1 cup chopped cauliflower
1 cup frozen peas, thawed
1/2 cup chopped celery
1/2 cup sliced radishes

Directions

In a large bowl, combine the rice, salad dressing, mayonnaise, green onion, curry powder, dry mustard, salt and pepper. Mix well and refrigerate until chilled.

To the rice mixture, add the ham, cauliflower, peas, celery and radishes. Mix well and serve with sliced avocado or shredded lettuce.

Raisin Sauce for Ham II

Ingredients

1/2 cup brown sugar
2 tablespoons cornstarch
1 teaspoon mustard powder
1 tablespoon white vinegar
1 cup raisins
1/4 teaspoon grated lemon zest
1 tablespoon lemon juice
1 1/2 cups water

Directions

In a saucepan, stir together brown sugar, cornstarch and mustard powder. Slowly stir in vinegar, then add raisins, lemon zest, lemon juice and water. Cook over medium heat, stirring frequently, until mixture comes to a boil.

Hearty Ham Casserole

Ingredients

2 cups potatoes, cubed
2 cups cooked ham, cubed
1 (15.25 ounce) can whole kernel corn, drained
1/4 cup finely minced fresh parsley
1/4 cup butter
1 tablespoon chopped onions
1/3 cup all-purpose flour
1 3/4 cups milk
1/8 teaspoon ground black pepper
4 ounces processed cheese food, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

Combine potatoes, ham, corn and parsley; set aside. In a saucepan saute onion in butter for 2 minutes, stir in flour until blended well. Gradually add milk and pepper. Bring to a boil. Cook and stir for 2 minutes. Remove from heat and pour over the ham mixture. Stir to mix well.

Pour into greased 11x7 baking dish. Cover and bake for 25 minutes. Uncover, sprinkle with cheese and bake 5 to 10 minutes longer until cheese melts.

Special Ham and Cheese Sandwiches

Ingredients

1 (3 ounce) package cream cheese, softened
1/2 cup shredded Cheddar cheese
2 tablespoons pickle relish
2 teaspoons Dijon mustard
2 ounces ham, finely chopped
6 slices bread

Directions

In a small bowl, combine cream cheese, Cheddar cheese, relish and mustard. Add ham. Divide mixture among three slices of bread; top with remaining bread to make sandwiches.

Artichoke, Mushroom and Parma Ham Tart

Ingredients

1 3/4 cups sifted all-purpose flour
2 ounces grated Parmesan cheese
2/3 cup butter, diced
1 egg, beaten
1 tablespoon olive oil
8 ounces fresh mushrooms, sliced
3 ounces Parma ham
1/2 (14 ounce) can artichoke hearts, drained
7/8 cup creme fraiche
4 eggs
1 teaspoon chopped flat leaf parsley
1/3 cup milk
salt to taste
ground black pepper to taste

Directions

Place flour, parmesan cheese, butter, and a pinch of salt in food processor. Process briefly. Add the egg and 1 tablespoon oil through feeder tube, adding extra oil if necessary; you should be able to bring the dough together in your hands. Wrap in plastic, and chill for 1 hour.

Roll out to fit a 9 inch quiche pan with a loose bottom. Prick all over. Chill for at least 2 hours, preferably overnight.

Line pastry with foil, and cover bottom with uncooked beans. Bake at 375 degrees F (190 degrees C) for 15 minutes. Remove foil and beans, and cook for 5 more minutes. Remove and cool.

Saute; mushrooms in 1 tablespoon olive oil for 10 minutes. Drain and cool.

Lay ham over the pastry base, and top with mushrooms and artichokes. Beat together creme fraiche, eggs, parsley, and milk. Season well with black pepper and salt; pour mixture over the ham and vegetables. Bake for 40 minutes, until golden. Serve warm or cold.

Baked Ham with Maple Glaze

Ingredients

1 (5 pound) fully-cooked, bone-in ham
1/4 cup maple syrup
1 tablespoon red wine vinegar
2 tablespoons Dijon mustard
1 tablespoon dry mustard

Directions

Preheat the oven to 325 degrees F (165 degrees C). Trim excess fat off the ham and score in a diamond pattern with a sharp knife, making shallow cuts about 1 inch apart. Place in a roasting pan.

Roast for 30 minutes in the preheated oven. In a small bowl, mix together the maple syrup, red wine vinegar, Dijon mustard and mustard powder.

When the 30 minutes are up, brush 1/3 of the glaze over the ham. Bake 20 minutes, and repeat twice with remaining glaze. Let the ham stand for 10 to 15 minutes before carving.

Cheesy Ham Braid

Ingredients

1 (16 ounce) package hot roll mix
1 cup warm water (120 to 130 degrees F)
1 egg, lightly beaten
2 tablespoons butter or margarine, softened
1/2 cup chopped onion
1/2 cup chopped green pepper
2 cups chopped fully cooked ham
1 1/2 cups shredded Cheddar cheese
1 cup ricotta cheese
1 tablespoon minced fresh parsley
1 egg white
1 tablespoon cold water

Directions

In a large bowl, combine the hot roll mix and contents of yeast packet. Stir in the warm water, egg and 1 tablespoon butter. Turn onto a lightly floured surface; knead for 5 minutes. In a skillet, saute onion and green pepper in remaining butter until tender. Remove from the heat; stir in ham, cheeses and parsley.

On a greased baking sheet, roll dough into a 15-in. x 10-in. rectangle. Spoon ham mixture lengthwise down the center of dough. On each long side, cut 1-in.-wide strips about 2 in into the center. Starting at one end, fold alternating strips at an angle across filling. Pinch ends to seal. Cover and let rise in a warm place for 15 minutes or until almost doubled.

In a small bowl, beat egg white and cold water; brush over dough. Bake at 375 degrees F for 25-30 minutes or until golden brown. Let stand for 10 minutes before slicing. Serve warm. Refrigerate leftovers.