

Boneless Ham Is The Go-To Choice For Holiday Entertaining

(NAPSA)—A boneless ham offers a world of delicious choices for holiday entertaining, whether served as the centerpiece of a festive sit-down dinner or made into a variety of tasty, easy-to-prepare appetizers excellent for more casual gatherings.

Sponsored by Kentucky Legend Ham, a hotline ensures every bite turns out right, right down to the leftovers. Now in its fourth year, the hotline has ham experts who will field questions ranging from what size ham to buy to what type of wine to serve alongside. The hotline is open at (866) 343-5058 from 9 a.m.–7 p.m. ET, Monday–Friday throughout the holiday season, from November 11 until December 28.

“Ham is wonderful for entertaining because it is so versatile,” explains Janet Sweeney of Kentucky Legend Ham. “Most hams are fully cooked already, so they are nearly foolproof to prepare, and ham lends itself to so many creative appetizers that can be ready in minutes.”

Boneless hams, she points out, are perhaps the best value because there is no waste, and consumers aren’t paying for the weight of the bone. Every bite of a boneless ham can be enjoyed.

To help everyone get the most from their ham, the company has created a new decision tree guide (visit www.specialtyfoodsgroup.com) to make choosing and preparing ham appetizers easier than ever. First, at-home chefs choose a preferred flavor: savory, sweet or a combination. Then they decide how much time they have to prepare the small bites: 10 minutes or less, or longer. The guide points them to recipes that meet their needs.

“Our goal is to make entertaining easier for today’s busy families and to show how ham is a great choice for any eating occasion,” adds Sweeney.

Kentucky Legend Hams have been made for more than 100



This Ham & Brie Crostini is just one of the delightful appetizers you can create with the help of a hotline and a boneless ham.

years in Owensboro, Kentucky, with each ham hand-selected, hand-trimmed and double-smoked according to a recipe handed down through generations. Consumers can learn more at the company’s website, where they’ll also find ham preparation tips and recipes.

The firm is part of the Specialty Foods Group, Inc. (SFG) family of premium-branded and private-label meat products, all produced in the U.S.

Here’s one recipe you may care to try:

Ham & Brie Crostini

Ingredients:

- 1 Tbsp. olive oil**
- ½ tsp. salt**
- ½ tsp. pepper**
- 12 slices French bread baguette (½” thick)**
- 12 thin slices Kentucky Legend Ham**
- 6 oz. Brie cheese, cut into 12 slices**
- 3 Tbsp. raspberry preserves**

Directions:

Mix salt and pepper with olive oil. Brush baguette slices on both sides. Place on a baking sheet. Broil for 1–2 minutes on each side or until toasted.

Top each slice with raspberry preserves, cheese and ham. Broil 3–4 inches from the heat for 2–3 minutes or until cheese is melted. Makes 12 servings.