



# Holiday Cooking

## Hints On Hamming It Up For The Holidays

(NAPSA)—Preparing a delicious ham this holiday season can be easy and stress-free. It helps to know that ham experts are on standby at the Ham Hotline to help ensure every bite turns out perfectly, from tangy ham appetizers to a welcome ham dinner.

The hotline at (866) 343-5058 is open from 9 a.m. to 7 p.m. Eastern Time, Monday through Friday, from November 8 through December 28. It's staffed by experts who can help anyone prepare and serve a great ham for a memorable meal.

Launched in response to the many calls received regarding ham preparation, the Kentucky Legend Ham Hotline is the first and only seasonal hotline dedicated just to ham. Each fall and spring, the hotline ramps up to field questions that range from the practical to the unusual, including:

• **How much ham should I buy to feed 10 people?**

**Answer:** If the ham is boneless, estimate one-quarter to one-third pound per person; for a bone-in ham, one-third to one-half pound per person.

• **How can I be sure my ham will turn out moist?**

**Answer:** Most hams are pre-cooked (read the label) and require only gentle reheating at 325° F to an internal temperature of 140° F. Place a pan of water on an oven rack to increase humidity.

• **Can I make ham ice cubes to use in drinks?**

**Answer:** Sounds interesting, but it is not recommended. You can find great ways to use the leftovers quickly and deliciously at [www.specialtyfoodsgroup.com](http://www.specialtyfoodsgroup.com).

One good way to use leftover ham is in Bourbon Ham Balls with Holiday Sauces. This recipe uses Kentucky Legend Ham to take the traditional treat from a sweet to a savory appetizer.

### Bourbon Ham Balls with Holiday Sauces

**3 cups buttermilk baking mix**

**1½ cups Kentucky Legend Ham; finely chopped**



**Bourbon Ham Balls are a holiday favorite in the South and many other parts of the country.**

**4 cups cheddar cheese; grated**

**½ cup grated Parmesan cheese**

**2 tablespoons parsley flakes**

**2 teaspoons honey**

**¼ cup milk**

**¼ cup bourbon**

***Holiday Sauce***

**1½ teaspoons cornstarch**

**2 teaspoons honey**

**¼ cup bourbon**

**1 (8-ounce) can whole-berry cranberry sauce**

**1 dash ground cinnamon**

**Heat oven to 350° F. Lightly grease jellyroll pan. Mix all ingredients thoroughly. Shape mixture into 1-inch balls. Place about 2 inches apart in pan. Bake 20 to 25 minutes or until brown. Serve warm.**

***Holiday Sauce***

**In a heavy saucepan, combine the cornstarch, honey and bourbon until smooth. Bring to a boil over medium heat; cook and stir for 1-2 minutes or until thickened. Remove from the heat; stir in the cranberry sauce and cinnamon until blended. Serve warm.**

Kentucky Legend Hams have been made for more than 100 years in Owensboro, Kentucky, where each ham is hand selected, trimmed and cured the traditional way from a recipe handed down through generations. Kentucky Legend Hams are produced by Specialty Foods Group, Inc., a leading U.S. producer and marketer of a wide variety of premium-branded and private-label processed meat products.