

Fabulous Food

How To Ham Up Your Table

(NAPSA)—Culinary experts say serving up a great ham dinner is something anyone can do with confidence, especially when help is only a phone call away.

The Kentucky Legend Ham Hotline is open through April 30 and it can help anyone select, prepare and serve a delectable ham. Ham experts will field calls at (866) 343-5058 from 9 a.m. to 7 p.m. Eastern Time, Monday–Friday.

“Preparing the perfect ham is really quite easy no matter what your skill level in the kitchen,” said Diane Morgan, author of more than 14 cookbooks, including several on entertaining. “Best of all, the ham hotline is there to back you up if you have any questions or find you do need a little help.”

The hotline is run by the experts at Kentucky Legend Hams, where producing great hams is done the traditional way—by hand, from a recipe passed down through generations over the past 100 years. The hams are hand stuffed, hand selected and hand trimmed, then slow cooked in their own natural juices and double smoked for the legendary taste.

Kentucky Legend Hams are produced by Specialty Foods Group (SFG), a leading U.S. producer and marketer of a wide variety of premium branded and private-label processed meat products. SFG products are available through a wide range of national and regional outlets.

Here’s a recipe you can try:

Orange Glazed Ham

Serves 10 to 12

1 boneless, fully cooked,



A delicious ham can be the fool-proof centerpiece of your dinner table.

smoked Kentucky Legend Ham

- 10 ounces orange marmalade**
- ½ cup orange juice (no pulp)**
- 1 tablespoon prepared mustard**
- ¼ teaspoon ground cloves**
- ¼ teaspoon ground ginger**
- ¾ cup raisins**

Place ham on a rack in roasting pan with the rounded side facing upward; place score marks over the top with a knife. Bake at 325° for 15-20 minutes per pound or until meat thermometer reads 140° F. In a saucepan over low heat, combine marmalade, orange juice, mustard, cloves and ginger. Simmer for 5 minutes. Spoon half of the orange mixture over the ham; continue baking for 20 minutes. Add raisins to the remaining orange mixture and serve with ham.

Learn More

You can find fascinating facts about ham and more recipes at www.specialtyfoodsgroup.com and (800) 925-3663.