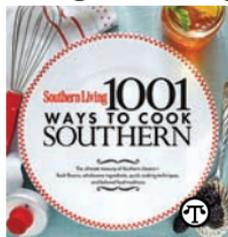


# Southern Cooking

## Southern Cooking Without Leaving Home

(NAPSA)—Party hearty with your family or a large group with this new book of recipes to find your Southern accent: *Southern Living: 1,001 Ways to Cook Southern* (Oxmoor House \$34.95).



**New charming Southern cookbook.**

great recipes such as these:

### CITRUS GLAZED HAM

*makes 12 to 14 servings*

*prep: 10 min. bake: 2 hr., 30 min.*

*stand: 15 min.*

- 1 (6-7-lb.) fully cooked, bone-in ham
- 30 to 32 whole cloves
- 1 (10-oz.) bottle orange juice-flavored soft drink
- 1¼ cups orange marmalade
- ½ cup firmly packed light brown sugar
- ¼ cup Dijon mustard
- Garnishes: apple slices, orange slices, orange zest, salad greens (optional)

Preheat oven to 350°. Remove skin from ham and trim fat to ¼-inch thickness.



Make ¼-inch-deep cuts in a diamond pattern and insert cloves at 1-inch intervals. Place ham in an aluminum foil-lined 13x9-inch pan. Stir together soft drink and next 3 ingredients until smooth. Pour mix-

ture evenly over ham. Bake at 350° on lower oven rack 2 hours and 30 minutes, basting with pan juices every 20 minutes. Remove ham; let stand 15 minutes before serving. Garnish, if desired.

### APPLE-GINGERBREAD COBBLER

*makes 8 servings. prep: 15 min.*

*cook: 5 min. bake: 30 min.*

- 1 (14-oz.) package gingerbread mix, divided
- ¼ cup firmly packed light brown sugar
- ½ cup butter, divided
- ½ cup chopped pecans
- 2 (21-oz.) cans apple pie filling
- Vanilla ice cream

Preheat oven to 375°. Stir together 2 cups gingerbread



mix and ¼ cup water until smooth; set mixture aside. Stir together remaining gingerbread mix and brown sugar; cut in ¼ cup butter until mixture is crumbly. Stir in pecans; set aside. Combine apple pie filling and remaining ¼ cup butter in a large saucepan and cook, stirring often, 5 minutes over medium heat or until thoroughly heated. Spoon hot apple mixture evenly into a lightly greased 11x7-inch baking dish. Spoon gingerbread mixture evenly over hot apple mixture; sprinkle with pecan mixture. Bake at 375° for 30 to 35 minutes or until set. Serve cobbler with vanilla ice cream.

Visit [www.OxmoorHouse.com](http://www.OxmoorHouse.com) for more information.