

Ham: An Easter Classic

Easter is around the corner and the National Pork Board has you covered to make sure you have a ham-tastic holiday!

With about 70 percent of Americans serving ham for their holiday dinner,¹ this treasured centerpiece is an Easter perennial favorite. We all know that ham is good on its own, but why not spice things up this year? The latest trend research shows “exotic” flavors and fruits will make a big impact in 2009.² Contemporize a classic and add a little zing to this year's holiday ham with on-trend recipes that incorporate spicy, fruity ingredients. Check out some of our favorites:



Don't limit “plum” to the color of your Easter eggs! Make the [Baked Ham with Sweet 'n' Sour Plum Sauce](#) a centerpiece that is not only a feast for your belly but your eyes as well! This recipe combines Chinese five-spice powder with sweet honey and brown sugar for a delectable dish the family will love.



Looking for a restaurant-worthy recipe without all the fuss? Then check out chef Rick Bayless and his daughter Lanie's [Chipotle-Glazed Ham with Cherry-Jicama Salsa](#) creation. Just six ingredients make up this flavorful salsa – it couldn't be easier, but we bet guests will think you spent hours on the result.

Carve it Up

After deciding which type of ham you want to serve, whether it is bone-in ham or boneless ham, don't forget to embrace the cutting board! With the proper equipment and techniques, anyone can slice up a ham with ease.

- **Bone-in ham** – On a firm cutting surface, place the ham on its side. Steady the juicy ham with a large fork and cut several slices, then rotate so it is lying on the flat side. Cut the surface of the ham and make perpendicular slices to the leg bone at your desired thickness. Finally, cut horizontally along the leg bone to remove each slice with the fork.
- **Boneless ham** – Cut several long slices off the side, then turn the ham onto the cut surface and slice to your desired thickness.

Leftover Lovers

Easter ham often provides plenty of leftovers that are perfect for the next day's breakfast, lunch or dinner – a great way to help get the most “bang for your buck” this holiday. Ham's versatility makes it easy to turn leftovers into masterful dishes the family will love. Here are a few to get you started:



Have guests staying through the week? [Mini Ham & Mushroom Soufflés](#) are perfect for brunch and will satisfy your sleep-over visitors. Incorporate ham, cheese and mushrooms for an individual serving or keep things easy and combine all ingredients into a 2-quart soufflé dish for a centerpiece the whole crew can dig into.



Your leftovers will definitely get a boost when turned into [Ham Quesadillas](#). Serve with sour cream and chopped tomatoes. The kids will love this tasty take on the traditional quesadilla!



Create a dish that will taste anything but “left over.” [Ham & Sweet Potato Pot Pie](#) infuses new flavor into your Easter ham and features sweet potatoes for a tasty twist on a comfort food favorite!

For more than 100 ham recipes perfect for your upcoming holiday to year round, as well as video demonstrations about preparation and carving ham, visit TheOtherWhiteMeat.com.

1 National Pork Board Survey, The survey was conducted online with a random sample of 1,506 men and women 21+ representing a cross-section of the U.S. population - all members of the CyberPulse™ Advisory Panel. The Advisory Panel has been carefully selected to closely match U.S. population demographics. Research was conducted in February 2006. The overall sampling error for this survey is +/-2.5% at the 2 Mintel Research, November 2008.

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