

MORE HAMMY IDEAS!

- Jelly Glaze or Sauce: for sauce just heat one jar jalapeno or cranberry jelly to serve along side of ham or glaze ham during last half hour of baking with jelly of your choice.
- Ham Mustard Sauce: 1 cup sour cream, 2 tablespoons (more or less to taste) regular or Dijon mustard. May add a little finely minced red onion, delicious on ham sandwiches.
- Citrus Cream Cheese Sauce: Softened 8 ounces cream cheese, add 2 Tablespoons fresh squeezed orange juice and 1 tablespoon grated orange rind. Mix well and serve to spread on ham or on ham sandwiches, (add some green onions).
- Lemon Sauce: In a saucepan, mix one-fourth cup cornstarch with 3 tablespoons sugar or Splenda and one-half teaspoon white pepper. Gradually add one and one-half cups chicken broth, three-fourths cup lemon juice and 1 tablespoon grated lemon rind. Bring to a boil; reduce heat. Cook and stir until bubbly. Cook for 2 minutes more. Stir in 2 tablespoons butter and 2 tablespoons snipped fresh thyme or parsley. Serve with baked ham and fresh asparagus or fresh green beans cooked to tender crisp.
- Orange Salsa is perfect for ham. Just peel oranges, cut into thick slices and then into bite sized pieces. Add finely chopped jalapeno, fresh cilantro, red onion and garlic (optional) with fresh squeezed limejuice to taste. Add a pinch of sugar or Splenda.