

FOOD SECTION



Ham pie: After-Easter snack

Caramel praline souffle dessert

Ham at Easter is a tradition in many families. But it often means a lot of leftovers. Instead of serving cold, sliced ham night after night, turn that "encore" ham into an exciting new dish. This new version of the popular impossible pie recipe makes leftover ham a pleasure to eat. And it's simple, too.

Just layer the cut-up ham, shredded Swiss cheese and chopped onion in a greased pie plate. Mix milk, biscuit mix, eggs and seasoning in a blender or with a hand beater. Pour the egg mixture into the pie plate and bake. While the pie bakes, it forms its own crust.

Impossible? No. Delicious? Yes.

It's so good, you might find yourself buying ham to make it again once the leftovers are gone.

IMPOSSIBLE HAM PIE
(The pie that does the impossible by making its own crust)

- 2 cups cut-up fully cooked smoked ham
- 1 cup shredded natural Swiss cheese (about 4 ounces)
- 1/2 cup chopped onion
- 4 eggs
- 2 cups milk
- 1 cup prepared biscuit baking mix
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Heat oven to 400°. Lightly grease pie plate, 10x1 1/2 inches. Sprinkle ham, cheese and onion in plate. Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until golden brown and knife inserted in center comes out clean, 35 to 40 minutes. Immediately garnish with additional shredded Swiss cheese if desired. Cool 5 minutes. 6 servings.

- 1 envelope unflavored gelatin
- 1 1/2 cups cold water
- 28 caramels
- 2 tablespoons sugar
- 5 eggs, separated
- 1/4 teaspoon salt
- 1 cup whipping cream, whipped
- 2 tablespoons sugar
- 1/4 cup chopped pecans, toasted
- Soften gelatin in 1/2 cup water.
- Melt caramels and sugar with re-

maining water in saucepan over low heat, stirring until smooth. Stir small amount of hot mixture into egg yolks; return to hot mixture. Cook, stirring constantly, 3 to 5 minutes over low heat or until thickened. Stir in gelatin. Cool to room temperature. Beat egg whites with salt until stiff peaks form. Fold egg whites and whipped cream into caramel mixture.

Wrap 3-inch collar of foil around top of 1-quart souffle dish; secure with tape. Pour mixture into dish; chill until firm. Remove foil collar before serving.

Melt sugar in skillet over medium heat until clear and caramel-colored. Stir in nuts; spoon onto greased cookie sheet. Immediately separate nuts with two forks. Cool; break into small pieces. Sprinkle over souffle before serving. 6 to 8 servings.

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