

There's Nothing Like a Sunday Family Dinner
Imagine families getting to- ing. Recent academic studies prove gether every Sunday, after eating as a family is directly corre-
church, sitting around the dining lated with improved grades, and room table talking about their week less involvement with drugs, alcogether but their lives. I love the teens. This is in addition to im-
conversations my family and I proved nutrition and fewer eating conversations my family and I proved nutrition and fewer eating
have at the table. This has be- disorders. come a time to turn off the rest of A Sunday family dinner is
the world and be just us.
worthwhile ritual that bringsevery the world and be just us. $\quad \begin{aligned} & \text { worthwhile ritual that brings every } \\ & \text { Food, security and love: that is } \\ & \text { one closer together. It is the perfec }\end{aligned}$ what family mealtime is really about. time to have uninterrupted discuswhat family mealtime is really about. time to have uninterrupted discus Our hectic lives have made fast food caloric refuel- day and see the benefits.
time


Orange Glazed Baked Ham
"Easter ham, basted with orange glaze, and made with a asty honey-mustard sauce.

## Ingredients

1 cup orange juice
$1 / 4$ cup firmly packed brown sugar $1 / 4$ cup country-style Dijon mustard $1 / 2$ tsp. liquid smoke

## Directions

. Heat oven to 350 F . Place ham into ungreased $13 \times 9$-inch baking pan
our orange juice over ham.
. Combine remaining ingredients in medium bowl. Spoon sauce over minutes or until heated throughout. Serve ham with pan juices.

Quick Cloverleaf Herb Rolls
"Using frozen bread dough is a quick creative way to make dinner rolls.

## Ingredients

$1 / 4$ cup butter, melted 1 Tbs. chopped fresh parsley mary
. $11 / 2$ tsp. chopped fresh thyme eaves
1 (1-pound) loaf frozen bread

## Directions

I. Cut bread dough into 36 (about 1 -inch) pieces using kitchen shear 2. Shape each piece into a ball; roll in herb mixture. Place 3 balls in each of 12 ungreased muffin cups. Cover; let rise until double in size (abou 30 minutes).
3. Heat oven to 400 F . Bake for 15 to 20 minutes or until golden brown

SUNDAY SLOW COOKER COLLECTION


Crock Pot Corn on the Cob with Garlic Herb Butter
"Thisdelicious side will quickly become a family favorite!"

## Ingredients

- $1 / 2$ cup ( 1 tick) weated builer, at romera
- 3 to 4 cloves garlic, minced
- 2 tablespoons finely minced fresh parsley

4 to 5 ears of corn, husked
Directions

1. Thoroughly mix butter, garlic and parsley in small bowl 2. Place each ear of corn on a piece of aluminum foil and generously 2. Place eachear of corn on a piece of aluminum foil and generously
spread butter on each ear. Season corn with salt and pepper and spread butter on
tightly seal foil.
2. Place corn in Crock pot or slow cooker; overlap ears, if necessary. Add enough water to come 1/4 of the way up each ear. Cover; cook on LOW 4 to 5 hours or on HIGH 2 to $21 / 2$ hours or until done.


lectures or nagging.
Turn down the volume. When it is time to sit down
to the table, turn off the television, video games,
ead by exume
cead by example when teaching table manners and conversational skills, such as listening and taking turns speaking,
