See all the Easter

#### Easter Ham

#### Ingredients

- · 1 cup maple syrup
- 1 cup orange juice
- · 1 cup ginger ale
- 1/2 cup brown sugar
- 1/2 cup honey • 1 (10 ounce) jar maraschino
- cherries, halved · 1 (12 pound) fully-cooked,
- bone-in ham
- 1(15.25 ounce) can pineapple slices in juice, drained
- · 1 box round wooden toothpicks

1. Preheat the oven to 350 degrees F (175 degrees C).

2. In a medium bowl, mix together the maple syrup, orange juice, ginger ale, brown sugar and honey. Stir in the juice from the maraschino cherries, and half of the cherries. Score the outer edge of the ham with a sharp knife in a diamond pattern. Cuts should be about 1/4 inch deep. This will allow the ham to soak up the juice.

3. Place the ham into an oven bag, and carefully pour the juice mixture over it, keeping all of the juice in the bag. It may look like there is too much juice, but the ham will soak it up while baking. Place the pineapples onto the top of the ham, and secure with toothpicks. Place cherries into the centers of the rings, and secure with toothpicks also. Tie the end of the bag closed with the ties provided, place in a large roasting pan, and cut a few small slits in the top of the oven bag.

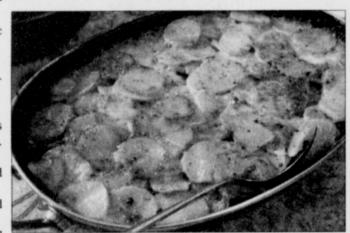
4. Bake the ham for 2 hours in the preheated oven. The internal temperature should be 160 degrees F (80 degrees C) when done. Be sure not to touch the bone when taking the temperature. Remove ham from bag to a serving plate, and let stand for 10 minutes before carving.

# Elegant Scalloped Potatoes

#### Ingredients

- · 8 large baking potatoes
- · 6 tablespoons butter or margarine
- · 6 tablespoons allpurpose flour
- · 1 teaspoon garlic powder • 1/2 teaspoon salt
- 1/2 teaspoon pep-
- 3 1/2 cups milk
- 12 ounces process cheese Velveeta), cubed
- 1/3 cup crumbled cooked bacon
- · 1 cup shredded
- Cheddar cheese • 1/4 cup sliced





#### **Directions**

1. Scrub and pierce potatoes; place on a microwave-safe plate. Microwave on high for 15-20 minutes or until tender. Cool slightly.

2. In a saucepan, melt the butter. Stir in flour, garlic powder, salt and pepper until smooth; gradually whisk in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the process cheese and bacon; stir until cheese is melted. Remove from heat; set aside. 3. Cut the potatoes into 1/4-in. slices. Place a third of the slices in a greased 13-in. x 9-

in. x 2-in. baking dish; top with a third of the cheese sauce. Repeat layers twice. Sprinkle with cheddar cheese and onions. Bake, uncovered, at 350 degrees F for 15 minutes or until

## Spring Strawberry Spinach Salad

## Ingredients

- · 1 bunch spinach, rinsed
- · 10 large strawberries, sliced • 1/2 cup white sugar
- · 1 teaspoon salt
- 1/3 cup white wine vinegar
- · 1 cup vegetable oil
- · 1 tablespoon poppy seeds

## **Directions**

- 1. In a large bowl, mix the spinach and strawberries.
- 2. In a blender, place the sugar, salt, vinegar, and oil, and blend until smooth. Stir in the poppy

seeds. Pour over the spinach and strawberries, and toss to coat.

## Ham Stir Fry with Couscous

## Ingredients

- 1 1/2 cups water
- 1 cup couscous
- 2 cups chicken broth • 1/4 cup cornstarch
- 3 tablespoons soy sauce • 3 tablespoons brown sugar
- 1/8 teaspoon ground ginger
- 1 tablespoon vegetable oil
- · 2 cloves garlic, minced
- 1 (16 ounce) package mixed broccoli and cauliflower florets
- · 1 carrot, sliced
- 1/4 pound cooked ham, cut into strips
- 1 (8 ounce) can sliced water chestnuts, drained
- 1/2 cup sliced almonds

## **Directions**

- 1. To Make Couscous: In a medium saucepan, bring water to a boil. Stir in couscous, reduce heat to medium-low, and simmer for 8 to 10 minutes, until fluffy. Cover and set
- 2. In a small bowl, combine broth, cornstarch, soy sauce, brown sugar and ginger. Mix together and set aside.
- 3. Heat oil in a large skillet or wok. Add garlic, broccoli, cauliflower and carrot; stir-fry for 7 to 8 minutes or until crisp-tender (add water as needed if pan gets too dry).
- 4. Stir broth mixture and pour over vegetable mixture in skillet, then stir in ham and water chestnuts. Cook 2 minutes, stirring frequently. Stir in almonds. Serve stir fry over hot couscous.

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