



A Very Versatile Holiday

FAMILY FEATURES

When planning this year's holiday menu, consider building meals around a versatile main course that you can dress up or down and then integrate into easy leftover dishes. A ham is a perfect solution because it works equally well as the centerpiece of an elegant meal or as savory sliders to serve with chutney or hot mustard.

Beyond versatile ingredients, a winning holiday menu relies on proper preparation, and that's why quality cookware is essential. An option like Anolon Gourmet Cookware is designed for superior performance that can help bring joy to cooking and features heavy-duty pan bodies and comfort-grip handles for safe and secure lifting and leverage. The

aesthetically pleasing cookware's premium-quality, nonstick surface provides lasting durability, effortless food release and easy clean up – perfect for the busy holiday season.

Explore more cookware options to serve up your holiday best at anolon.com.

Cola and Brown Sugar Glazed Ham

Recipe courtesy of Anolon Gourmet Cookware
Servings: 14-16

11-12 pounds shank half bone-in cooked ham

4 cups cola, divided
2 cups orange juice, divided
1/2 cup dark brown sugar
1/4 cup Dijon mustard

Heat oven to 350 F.

Trim skin and excess fat off ham. With sharp knife, score ham all over in diamond pattern. Place ham in roasting pan then pour 1 cup cola and 1 cup orange juice over it. Cover pan with

aluminum foil and roast 1 hour and 15 minutes.

While ham roasts, in medium saucepan, combine remaining cola, orange juice, brown sugar and Dijon mustard. Bring mixture to boil over medium-high heat and cook about 45-48 minutes, until reduced to 1 cup and mixture is slightly syrupy.

After ham roasts 1 hour and 15 minutes, remove foil and baste with glaze. Continue roasting and basting ham every 15 minutes with glaze until it is glossy and instant read thermometer inserted into thickest portion registers 145 F, about 1 hour and 15-30 minutes longer. Remove from oven and let rest 15-20 minutes before slicing.

Ham it Up (or Down)

Ham is an ideal holiday protein because you can serve it as a centerpiece dish or as part of a more casual meal and still achieve great results either way. Make the most of this holiday favorite with these tips:

- Be sure to get a ham big enough for leftovers. It's just as good sliced up for sandwiches or fried with eggs as it is when presented in its full glory out of the oven.
- Think beyond the main table. A glazed ham is pretty on the table, but it's also delicious when served casually, for example on a sandwich bar with savory rolls, tangy mustards and other condiments.
- If your holiday plans are up in the air, go ahead and make a ham in advance to keep on hand for casual meals during the busy holiday season or for a quick meal with unexpected guests.

Country Ham and Cheddar on Biscuits

Recipe courtesy of Anolon Gourmet Cookware
Servings: 24

Chutney:

1 tablespoon olive oil
medium Anolon skillet
1 small onion, finely chopped
2 teaspoons fresh ginger, minced
3/4 teaspoon curry powder
1/4 teaspoon ground cinnamon
3/4 cup dried currants
3 tablespoons water
2 tablespoons raspberry vinegar
2 tablespoons sugar
1/4 cup apple jelly
1 tablespoon country Dijon mustard
1/4 teaspoon salt

Biscuits:

2 cups all-purpose flour
1 1/2 teaspoons baking powder

1 teaspoon coarse ground black pepper
1/4 teaspoon baking soda
1 teaspoon salt
8 tablespoons chilled unsalted butter, cut into small pieces
3/4 cup low-fat buttermilk, plus 2 tablespoons
Anolon large nonstick baking sheet
1 large egg yolk, beaten

12 ounces country ham, thinly sliced
6 slices (about 6 ounces) sharp cheddar cheese

To make chutney: heat oil in skillet over medium heat. Add onion and ginger; cook, stirring occasionally, until slightly softened, 3-4 minutes. Add curry powder and cinnamon; cook, stirring, 30 seconds. Stir in currants and cook until slightly softened, 2 minutes. Add water and vinegar and cook until currants plump slightly, about 3 minutes. Stir in sugar and cook 1 minute. Remove from heat and let cool 10 minutes. Stir in jelly, mustard and salt; refrigerate until ready to serve.

To make biscuits: Heat oven to 425 F.



In large bowl, combine flour, baking powder, pepper, baking soda and salt. Using pastry blender, cut butter into flour mixture until it resembles coarse crumbs. Stir in buttermilk until mixture is moistened.

In bowl, knead dough 3-4 times to bring together. Press dough into disk and wrap in plastic wrap; refrigerate 20-30 minutes. On lightly floured surface, roll dough out to 1/2-inch thickness. Using 2-inch fluted biscuit cutter, start at outside edge of dough and cut out biscuits in single layer. Using 2-inch fluted biscuit cutter, punch out 24 ham circles and place each on bottom half of biscuit. Lay cheese slices on cutting board and punch out 24 circles to place each on top of ham. Spoon chutney evenly on top of each biscuit then replace top half of each biscuit.

Note: Biscuits can be assembled several hours ahead of serving and kept in refrigerator.