

Easter Buffet

Hostess and guests
take pleasure
in the informality
of a buffet supper.

FROSTED BUFFET HAM

TO PREPARE: 10 MIN. TO HEAT: 2-2½ HRS.

- 1 7- to 9-lb. canned ready-to-eat ham
- Ground cloves (about 1 teaspoon)
- 1 9-oz. can pineapple tidbits, drained (reserve ½ cup sirup)
- ¼ cup firmly packed brown sugar
- 2 teaspoons dry mustard
- Green pepper strips

1. Set out a shallow roasting pan with a rack.
2. Remove ham from can. Put ham on rack. Pat surfaces with ground cloves. Heat at temperature and time suggested by packer.
3. Mix the brown sugar with dry mustard. Stir in some of the reserved pineapple sirup to form a smooth paste. Stir in remaining sirup. Set drained pineapple in refrigerator and reserve for garnish.
4. Remove ham from oven 30 to 40 min. before time indicated for heating thoroughly. Spread glaze evenly over ham. Continue heating in oven.
5. Cool; chill about 8 hrs., or overnight.
6. Spread cold ham completely with Creamy Mustard Frosting for Ham or Creamy Horse-radish Frosting. Garnish with pineapple tidbits and green pepper strips (see photo). Serve cold.

About 18 servings

CREAMY MUSTARD FROSTING FOR HAM

TO PREPARE: 15 MIN. TO CHILL: ABOUT 20 MIN.

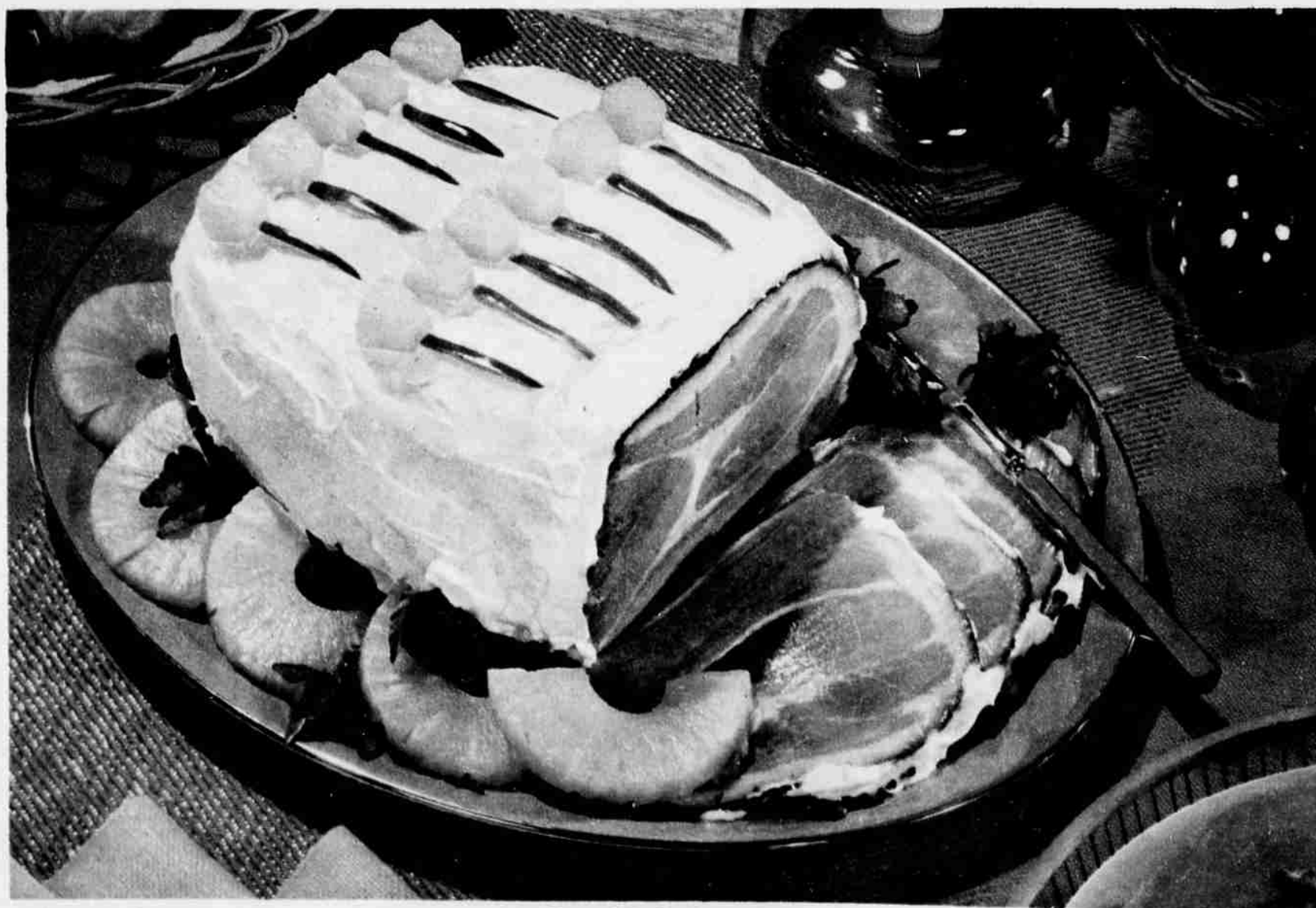
- 1 tablespoon cold water
- 1½ teaspoons unflavored gelatin
- 1½ cups thick sour cream
- 3 tablespoons mayonnaise
- 1 tablespoon prepared English mustard

1. Pour the cold water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften. Dissolve completely by placing cup over very hot water. Set aside to cool.
2. Blend together the sour cream, mayonnaise, and mustard. Add dissolved gelatin very gradually, stirring constantly until blended. Chill until mixture is of spreading consistency.

About 1½ cups

CREAMY HORSE-RADISH FROSTING

Follow recipe for Creamy Mustard Frosting for Ham. Decrease water to 2 teaspoons, gelatin to 1 teaspoon, and sour cream to 1 cup. Increase mayonnaise to ½ cup. Omit English mustard. Moisten ½ teaspoon dry mustard with a few drops water; blend into sour cream with ¼ cup drained prepared horse-radish.



Frosted Buffet Ham is good looking, good tasting, and it can be prepared in advance.