



Gay as an Easter bonnet, this brunch includes Glazed Boneless Ham garnished with Peaches au Patisserie, butter balls and corn muffins, orange juice with fresh strawberries, and Eggs Farci.

EASTER BRUNCH

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

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Glazed Boneless Ham

Set a 6-lb. round boneless ham on a rack in a shallow roasting pan. Heat in a 325°F oven for about 2 hrs., or until internal temperature reaches 130°F. About 30 min. before end of heating time, spread on a glaze made by mixing together ½ cup firmly packed brown sugar, 1½ teaspoons flour, ½ teaspoon dry mustard, and 1 tablespoon cider vinegar. Remove to a warm platter and serve garnished with Peaches au Patisserie.

Peaches au Patisserie

TO PREPARE: 35 MIN.

- ½ cup flour
- ¼ teaspoon salt
- 3 tablespoons lard or other shortening
- 2 tablespoons grated sharp Cheddar cheese
- ½ cup cold water
- 1 3-oz. pkg. cream cheese, softened
- 1 teaspoon prepared horseradish
- Few grains salt

Orange Spiced Peaches (see recipe)

1. Blend first two ingredients together in a bowl. Cut in lard with a pastry blender or two knives until pieces are the size of small peas; mix in grated cheese.
2. Add water gradually, tossing together with a

fork only until mixed. Form pastry into a ball and roll out about ¼ in. thick on a lightly floured surface. Cut into 8 to 10 rounds with a 1½-in. scalloped cutter and place on an ungreased baking sheet.

3. Bake at 450°F about 8 min.; cool and store, if desired.

4. Before serving, beat cream cheese, horseradish, and salt together until fluffy.

5. Place a pastry round on cut side of each peach; top with a spoonful of cheese mixture. Garnish with a sprig of mint. 8 to 10 servings

Orange Spiced Peaches

TO PREPARE: 20 MIN.

- 1 1-lb., 13-oz. can peach halves, drained (reserve ½ cups sirup)
- ½ cup firmly packed brown sugar
- ½ cup red wine vinegar
- 1 tablespoon grated orange peel
- 2 tablespoons orange juice
- 1 teaspoon whole cloves
- ½ teaspoon whole allspice

1. Blend the peach sirup with the next six ingredients and bring to boiling. Simmer for 5 min.
2. Add peach halves and heat for 5 min. Allow peaches to cool in the sirup. Refrigerate until ready to serve.

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