

For the Easter Menu



Roast fresh pork shoulder with an elegant stuffing is an epicurean Easter entree.

Fresh Ham with Exotic Stuffing

- 1 6- to 8-lb. boned fresh ham (leg of pork) or lean shoulder
- ¼ cup butter or margarine
- 1 cup uncooked rice
- 2 large onions, chopped (about 1½ cups)
- 1 10½-oz. can condensed beef bouillon, undiluted
- 1 teaspoon salt
- 2 cups chopped celery
- 3 cups small bread cubes
- 1 13½-oz. can pineapple tidbits, drained (reserve sirup)
- ½ cup seedless raisins
- ½ to 1 teaspoon curry powder
- ½ teaspoon garlic powder
- ½ teaspoon marjoram
- 1 teaspoon seasoned salt
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 2 teaspoons ground ginger

1. Have meat dealer bone the leg or shoulder of pork. (If leg is used, have it cut almost through to bottom so it will lie flat.) Have wooden skewers available.

2. Heat butter in a large skillet. Add rice and onion and cook over medium heat, stirring occasionally, until rice is light brown. Stir in bouillon and 1 teaspoon salt; cover tightly and simmer over very low heat 15 min. Combine with celery, bread cubes, pineapple, raisins, and a mixture of the next four ingredients; blend thoroughly by tossing together lightly with a fork.

3. Rub inside surface of flattened leg or shoulder with a mixture of 1 teaspoon salt and the pepper.

4. Spread dressing over meat; roll lengthwise, secure firmly with skewers, and lace tightly. (Any leftover stuffing may be baked in a greased casserole; place in oven about 1 hr. before meat is done.)

5. Rub meat with the ginger, then place on rack in a large, shallow roasting pan.

6. Roast at 325°F 4½ to 5½ hrs. (allow 45 min. per lb.), or until roast-meat thermometer registers 185°F. (Insert thermometer in meat and not in stuffing.) During last 30 min. of roasting, occasionally spoon reserved pineapple sirup over roast.

7. Remove from oven and let stand at least 20 min. before slicing. Place on a warm platter and garnish with pineapple rings and spiced crab apples. If desired, make pan gravy with drippings in roasting pan, 12 to 16 servings

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