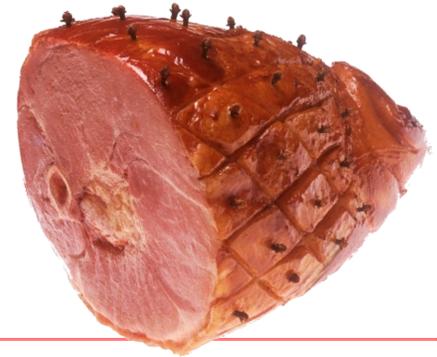




In the Kitchen

with **Barb Agee** ~ April 2016

Got Ham?



If you are fortunate enough to have leftover ham, skip the sandwiches and use the ham to make these delicious meals. Save the ham bone for a hearty soup. Deli ham may be used for any of these recipes.

Ham and Pea Salad with Lemon Yogurt Dressing

1 cup sugar snap peas, trimmed and diagonally sliced ½ cup mint leaves, torn
1 cup fresh English peas or frozen peas, thawed 1 cup radishes, trimmed and thinly sliced, divided
½ cup green onions, trimmed and diagonally sliced 1½ cup ham, cubed
1 head butter lettuce, torn into bite-sized pieces Lemon Yogurt Dressing (*see recipe below*)

In a large bowl toss sugar snap peas, English peas, green onions, butter lettuce, ½ cup radishes, mint leaves and ham. Pour enough dressing over greens to lightly dress; toss gently to mix. Transfer greens to a serving dish or bowl. Top salad with remaining radishes and more mint leaves.

Lemon Yogurt Dressing

½ cup plain Greek yogurt 1 tablespoon honey
1 tablespoon mayonnaise ¼ teaspoon red chili flakes, *optional*
1 teaspoon lemon zest ½ cup cilantro leaves
1 tablespoon lemon juice Salt and pepper to taste

Place all ingredients in a food processor and pulse 3 to 4 times, until well blended and cilantro is finely chopped. Add salt and pepper to taste. If too thick, add a small amount of water to thin slightly.

Spaghetti with Ham and Creamed Corn Sauce

2 cups frozen corn, thawed or fresh corn cut off the cob ½ teaspoon garlic powder
½ cup heavy cream ½ pound spaghetti
3 tablespoons fresh parsley + additional parsley, for topping 1 cup ham, cut into thin strips
1 teaspoon salt 2 tablespoons butter, cut into small pieces
½ freshly ground black pepper

In a food process add the corn, cream, parsley, salt, pepper and garlic powder. Pulse 3 to 4 times to chop the corn to a coarse puree.

Meanwhile bring water in a large pot to a boil. Add the spaghetti and cook until just done, about 10 minutes. Reserve ½ cup pasta water. Drain the spaghetti; return spaghetti to the pot and toss with 1/3 cup of the pasta water, corn mixture, the ham and butter. Heat until mixture is hot. Add more pasta water if mixture is too thick. Serve with remaining parsley on top of spaghetti. *Makes for 4 servings*

Ham and Leek Tart

1½ cups all-purpose flour	1 cup sour cream
1 cup cheddar cheese, shredded	¼ cup mayonnaise
1 teaspoon salt	2 tablespoons pimienta, chopped
1 teaspoon paprika	1 tablespoon grated onion
½ cup butter, cut into small pieces	1 teaspoon mustard
½ cup finely chopped walnuts	1 teaspoon horseradish
3 leeks, cut in half lengthwise and thinly sliced	½ cup cheddar cheese or Swiss cheese, grated
3 tablespoons butter	1½ cup diced ham
3 eggs	

Preheat oven to 400°F. In a large mixing bowl combine flour, 1 cup cheese, salt and paprika. Cut in ½ cup butter until mixture resembles coarse crumbs. Stir in the walnuts. Reserve 1 cup mixture for topping. Spray a 10-inch tart pan with vegetable spray. Press remaining mixture into bottom and sides of pan. Set aside while making the filling.

In a skillet, heat butter over medium heat. Add leeks and sauté until soft, about 8 minutes. Remove from heat and cool. In a large bowl, beat eggs until light and fluffy. Blend in sour cream, pimientos, onion, mustard and horseradish. Fold in the cheddar cheese, ham and cooked leeks. Pour into prepared crust. Sprinkle with reserved crumb mixture. Bake for 35 to 45 minutes until golden brown. Cool 10 minutes before serving. *Makes 8 servings*

Ham and Artichoke Turnovers

One 8 ounce package crescent roll dough	4 green onions, thinly sliced
1 tablespoon butter	1 teaspoon fresh rosemary, finely chopped
2 cloves garlic, minced	4 ounces cream cheese, at room temperature
¼ cup red sweet pepper, finely chopped	1 teaspoon Dijon mustard
1 cup ham, finely diced	¾ cup cheddar cheese, coarsely grated
1 cup artichoke hearts, well drained & coarsely chopped	1 egg

Preheat oven to 425°F. On a lightly floured surface, cut the crescent roll dough into 4 rectangles, pressing perforated seams together. Roll each rectangle out to form a 6-inch square and transfer to a parchment paper lined baking sheet; refrigerate while making the filling.

In a skillet, melt butter over medium heat. Add the garlic and sauté for 1 minute; add the red pepper and cook 1 minute. Add the ham, green onions, artichokes and rosemary; heat through. Set aside.

Mix cream cheese and mustard together. Spread on dough leaving a ½-inch border all around. Top each with the ham artichoke mixture. Sprinkle with cheddar cheese. Fold the points to the center, pinching the tips together to seal.

In a small bowl, whisk the egg with 1 teaspoon water. Brush the pastry with the egg. Bake until puffed and golden, 10 to 12 minutes. *Makes 4 turnovers*

* or substitute ½ teaspoon dried rosemary

