



Ham & Corn Chowder with Potatoes

Servings: 3

Ingredients

- 1 1/2 cups ham , roughly chopped #7960
- 1/2 tbsp Avocado oil #3515
- 3 tbsp butter
- 1 tsp minced garlic #1020
- 1/2 cup chopped onion #5772
- 2 cups diced red potatoes #8569
- 1 1/2 cups frozen corn #5349
- 5 tbsp flour
- 2 cups milk or half and half
- 1 cup chicken stock
- 1 1/2 - 2 cups water
- 1 tsp dried thyme #1444
- 1/2 tsp salt
- Black pepper

Directions

1. Melt butter in a large saucepan over medium heat.
2. Add the onion and garlic and sauté for 5 minutes until translucent. Do not let the onion brown.
3. Add the flour and whisk until mixed through the butter. Pour 1 cup of milk in and whisk until it starts to thicken (around 1 1/2 minutes), then pour the remaining cup of milk in. Whisk until it thickens - around 1 to 1 1/2 minutes. Then add the chicken stock, and 1 1/2 cups of water and whisk until combined.
4. Increase heat to medium high and add the potatoes into the soup. Cook for 10 to 12 minutes, whisking fairly regularly to ensure the soup doesn't stick to the bottom of the saucepan. The soup will thicken as it cooks. Use the remaining 1/2 cup of water if the soup gets too thick before the potato has finished cooking.
5. Just before the potato has finished cooking, add the corn in (just to heat it through).
6. While the potato is cooking, heat olive oil in a small fry pan over high heat. Add the ham and sauté for 1 - 2 minutes until nicely browned. Remove fry pan from the heat and set aside.
7. When the potato is cooked (tender but still holding its shape), remove the soup from the stove and stir through most of the thyme and ham (reserve a bit for garnish).
8. If the soup is too thick for your liking, use water (or milk) to get the soup to your desired consistency. Add the salt and 5 grinds of black pepper, then do a taste test and adjust the saltiness if required.
9. Serve, garnished with remaining thyme leaves and ham.

From <https://www.recipetineats.com/ham-potato-corn-chowder/>



Chicken Cordon Bleu Rice Bake

Serves: 6

Ingredients

- 2 cups instant white rice
- 2 cups water
- 1-1/2 cups chopped cooked chicken #5513
- 8-oz diced ham #7960
- 1 (10.75-oz) can Cream of Chicken Soup
- 1 (8-oz) container sour cream
- 1 cup shredded swiss cheese
- 1/2 cup milk or water

Directions

Preheat oven to 350. Spray a 9x13-inch pan with cooking spray. Set aside.

In a medium saucepan, bring water to a boil. Add instant rice, cover and turn off heat. Allow to stand for 5 minutes, until all water is absorbed.

In a large bowl, combine chicken, ham, chicken soup, sour cream, swiss cheese, milk or water and cooked rice. Spread into prepared pan.

Bake for 20-25 minutes, until cheese is melted and bubbly.

From <https://www.plainchicken.com/2016/03/chicken-cordon-bleu-rice-bake.html#more>

Slow Cooker Ham, Green Beans & Potatoes

SERVINGS: 6

Ingredients

- 2-3 large russet potatoes chopped into pieces
- 16 oz Gourmet Whole Green Beans #3781
- 1 lb Carve Master Ham #7960, cut into pieces

Directions

1. Add all ingredients to crockpot.
2. Season with salt and pepper to taste.
3. Cook on low for 7-8 hours or high for 4 hours.

From <https://www.goodinthesimple.com/slow-cooker-ham-green-beans-potatoes/>



So Many Delicious Ways to use CarveMaster Ham

Leftover Ham & Cheddar Scalloped Potatoes

Servings: 4

Ingredients

- ¼ cup (4 tablespoons) butter
- 2 cups whole milk or cream
- 2 teaspoons minced garlic #1020
- 1 teaspoon salt
- 2 lbs. Yukon gold potatoes, peeled and thinly sliced
- 1 cup (4 ounces) grated cheddar cheese #1866
- 1 ½ cups cooked, diced ham #7960
- Garnish: fresh chopped chives, green onions, or parsley

Directions

1. Preheat oven to 400 degrees F. Spray an 11 x 7-inch baking dish with cooking spray and set aside.
2. In a large pot, melt butter over medium-high heat. Whisk in milk, garlic, and salt. Add sliced potatoes.
3. Bring to a boil, reduce heat to medium-low, and cook (uncovered) for about 15 minutes (or until potatoes are tender). Gently stir the potatoes periodically as they cook.
4. Add the ham to the potato mixture.
5. Spoon into prepared baking dish. Sprinkle with grated cheese.
6. Bake for 20-25 minutes, or until golden brown. Let stand for 5-10 minutes before serving.

From <https://www.theseasonedmom.com/leftover-ham-scalloped-potatoes/>



Veggie Noodle Ham Casserole

Makes 8-10 servings

Ingredients

- 1 package (12 ounces) wide egg noodles
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1 can (10-3/4 ounces) condensed cream of broccoli soup, undiluted
- 1-1/2 cups whole milk
- 2 cups frozen corn, thawed #1090
- 1-1/2 cups frozen garden blend vegetables, thawed #3221
- 1-1/2 cups cubed fully cooked ham #7960
- 2 tablespoons minced fresh parsley #1426
- 1/2 teaspoon pepper #1028
- 1/4 teaspoon salt
- 1 cup shredded cheddar cheese, divided #1866

Directions

1. Preheat oven to 350°. Cook pasta according to package directions; drain. In a large bowl, combine soups and milk; stir in the noodles, corn, vegetables, ham, parsley, pepper, salt and 3/4 cup of cheese.
2. Transfer to a greased 13x9-in. baking dish. Cover and bake 45 minutes. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes or until bubbly and cheese is melted. Freeze option: Cool unbaked casserole; cover and freeze. To use, partially thaw in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Bake casserole as directed, increasing time as necessary to heat through and for a thermometer inserted in center to read 165°. Top with remaining cheese the last 5 minutes.

From <https://www.tasteofhome.com/recipes/veggie-noodle-ham-casserole/>



..... So Many *Delicious Ways* to use CarveMaster Ham

Ham , Broccoli and Cheese Stromboli

Servings: 4-6
Cook time 20 min

Ingredients

- 1-16 oz Rizzuto Dough Ball #1079
- 2- cups Shredded Cheddar Jack Cheese
- 1 -cup cooked Flavrapac Broccoli Florets #8197
- 8 oz -cubed Smithfield Carvemaster ham #7960
- 1-egg beaten

Directions

1. Preheat oven to 375 degrees, Place baking pan in oven to heat.
2. Roll the thawed pizza dough into a rectangle the size of a sheet of parchment paper.
3. Using a pizza cutter, slice the rectangle along the edges in 1 1/2 inch strips
4. Place half of the shredded cheese down the middle of the pizza dough.
5. Layer the cubed ham on top of the cheese.
6. Add the cooked Broccoli Florets on top of the ham, top with remaining cheese.
7. Take strips along edge and alternate each side, closing up the dough.
8. Coat the top with the beaten egg and place on parchment paper.
9. Place parchment paper with Stromboli on hot pan from the over, Bake for 20 minutes at 375 degrees. Remove from oven when golden brown. Allow to cool for 5 minutes, slice and serve with Ranch dressing as a dipping sauce.



Hot Italian Sandwiches

Servings: 6

Ingredients

- 6—Stone Ground Ciabatta Rolls #1051
(can sub Hoagie Rolls)
- 30 slices of Margherita Pepperoni #1596
- 6 slices of Smithfield Carvemaster ham #7960
- 24 slices of Mozzarella or Provolone cheese
- 6 Tbls. Pesto— optional
- 4 oz softened butter
- 1 teaspoon Italian and Pizza seasoning #1432

Directions

1. Preheat oven to 350 degrees
2. Mix butter and Italian seasoning, spread on inside of the rolls
3. Layer 2 slices of the cheese on the bottom side of the roll
4. Layer 5 slices of pepperoni on top of the cheese
5. Layer one piece of ham over the pepperoni
6. Spread 1 Tbl of pesto over ham on each sandwich
7. Add the remaining 2 slices of cheese over the pesto
8. Close the sandwich and place in a baking dish side up next to each other. Keeping them next together to keep them closed.
9. Bake for 10 minutes and remove when cheese is melting. Dribble Italian dressing along the inside before serving.



So Many Delicious Ways to use CarveMaster Ham

Ham, Cheese & Bacon on a Sweet Roll

Makes 6 sandwiches

Preheat oven to 350 degrees

These ham and cheese sandwiches go great with left over CarveMaster ham #7960 and left over Bridgford Island Sweet rolls # 1469

Ingredients

- 6- slices Daily's Precooked bacon #4835
- 1-onion sliced into thin strips
- 1- stick of butter
- 2- teaspoons of Dijon mustard
- 1- teaspoon Worcestershire sauce
- 6 -Baked Bridgeford Island Sweet Rolls #1469
- 6 -small thinly sliced pieces of CarveMaster ham
- 6 pieces of mozzarella cheese, thinly sliced
- 1 tbsp Poppy seeds (optional)

Directions

1. Place 1 tbsp. of the butter into a warm saucepan, add the onions, cook on low heat until onions are a deep golden brown.
2. Melt the remaining butter, in another saucepan, add in the mustard and Worcestershire sauce. Wisk together. Brush both sides of the bun with butter mixture. Place on a foil sheet.
3. Fill each bun with ham, onions, bacon and cheese. Brush the top of each bun with butter, sprinkle with poppy seeds. Wrap in the foil.
4. Bake for 15 minutes or until warmed through.



Ham Salad

Servings: approx. 3

Ingredients

- 3 cups of chopped cooked ham (I use a food processor)
- 1 hard boiled egg, diced
- 1 tbsp of Sweet Relish,
- 2 tbsp of AP Chopped Onion #1026
- 1 tbsp Chopped Celery
- 1 cup Mayonnaise
- 1 tbsp Mustard
- 1/4 tsp AP Seasoning Salt #1033
- Salt and pepper to taste

Directions

1. Combine all ingredients in a large bowl. Mix well.
2. Serve on Bread for sandwiches, or crackers as an appetizer



Pineapple Ham Cheese Ball

Ingredients

- 2- 8oz packages of Cream Cheese, softened
- 1/2 cup grated Cheddar Cheese
- 1- cup Dole Chef Ready Cuts Pineapple Cubes #2834, thawed & drained
- 3/4 cup finely chopped CarveMaster Ham #7960
- 1/2 tsp of AP Seasoning Salt #1033
- 2 green onions, minced
- 1 cup chopped Walnuts Halves and Pieces #1293

Directions

1. In a large bowl stir together cream cheese, cheddar cheese, seasoning salt, and pineapple.
2. Add ham and green onions, combine together.
3. Place mixture onto piece of plastic wrap, gently shape into ball, covering with plastic wrap. Refrigerate for minimum 1 hour to firm up shape.
4. Roll ball into chopped nuts before serving.



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Leftover Ham Recipe

Servings: 6

Ingredients

- 2 c CarveMaster ham cubed (#7960)
- 1 - 1.5 swiss cheese shredded
- 1/2 c mayonnaise
- pinch of dill #1410
- pinch of salt #1146
- 1 container crescent rolls refrigerated, to make 8
- Muffin pan

Directions

1. Cube ham, shred cheese, and add to a bowl. Add mayonnaise. If you want more of a coating you can add a bit more mayo, up to you.
2. I like to add a pinch of dill and salt, you could add a pinch of thyme too.
3. Spray muffin pan with non stick spray and lay crescent rolls inside holes with the larger side of the triangle on the bottom of the muffin pan holes.
4. Mix ham mixture and fill muffin holes, then fold small part of crescent triangle over the top of the mixture.
5. Bake at 350 for 8-10 minutes or until tops are nice and brown.



Cheesy Ham and Egg Cups

Servings: 12

Ingredients

- 1 dozen eggs
- 1 cup cooked ham diced
- 1 cup shredded colby jack or cheddar cheese #1866
- 1 tablespoon Dijon mustard
- 1 teaspoon dried minced onions
- 1 teaspoon ground pepper
- 1/2 cup shredded Parmesan cheese

Directions

1. Preheat oven to 350 degrees, and grease a 12-cup muffin tin.
2. Whisk eggs, pepper, onions and mustard together, then stir in ham and shredded cheddar or colby jack.
3. Fill muffin cups almost to the tops with egg mixture, and bake for about 20 minutes or until toothpick comes out fairly clean.
4. Top with Parmesan cheese before serving, and enjoy!



..... So Many *Delicious Ways* to use CarveMaster Ham

Denver Egg Casserole

Servings 6

Ingredients

- 9 large eggs
- 1/2 cup heavy cream
- 1 cup Omelet Blend #3216
- 1 tablespoon butter
- 1 cup cheddar cheese shredded
- 1 1/3 cups ham diced
- salt & black pepper to taste

Directions

1. Preheat oven to 400°F.
2. Cook omelet blend in butter over medium heat until softened. Cool.
3. Whisk eggs and cream. Stir in remaining ingredients.
4. Pour into a greased 9x9 casserole dish.
5. Bake 30-35 minutes or until a knife inserted in the center comes out clean.

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Easy Ham & Cheese Quiche

Servings: 8

Ingredients

- 1 tablespoon butter
- 1/2 cup Chopped Onion #5772
- 4 eggs, lightly beaten
- 1 cup half-and-half
- 1/4 teaspoon salt #1146
- 1/4 teaspoon black pepper #1029
- 1 1/2 cups diced ham #7960
- 1 cup shredded swiss cheese
- 1 cup shredded cheddar cheese #1866
- 1 deep dish frozen pie crust

Directions

1. Preheat oven to 375 degrees.
2. Melt butter in a small nonstick pan and cook onion until soft. Let cool slightly.
3. In a large bowl, whisk together eggs, half-and-half, salt and pepper.
4. Stir in ham and both cheeses. (I like to leave a small handful of cheese to sprinkle on top.)tir

Bacon, Egg & Cheddar Scones

Servings 6

Ingredients

- 2 cups unbleached all-purpose flour
- 4 teaspoons baking powder #2847
- 1/2 teaspoon salt #1146
- 5 tablespoons unsalted butter, cold
- 3 large eggs
- 3/4 cup heavy cream
- 8 ounces cheddar cheese, shredded #1866
- 3 large eggs, lightly scrambled and broken up into pieces about 1 inch square
- Diced CarveMaster Ham #7960

Directions

1. Preheat the oven to 450°F (230°C). Lightly butter a baking sheet or line it with parchment paper.
2. Sift the flour, baking powder, and salt together. Place in either a medium bowl or the work bowl of a food processor fitted with a steel blade. Cut the butter into the flour so that it is completely incorporated, using two knives, a pastry blender, your hands, or food processor until incorporated.
3. Beat 2 of the raw eggs and the cream together and add to the dry ingredients. Mix or process just to incorporate the eggs into the flour and butter; do not overmix. Dump the flour-and-butter mixture into a clean bowl.
4. Fold the cheese, scrambled eggs, and bacon into the flour mixture. It will be sticky and chunky. Stir and knead the dough as little as possible while distributing the cheese, scrambled eggs, and bacon throughout.
5. Transfer the dough to a well-floured work surface. Pat the dough into a rectangle about 12 x 4 x 3/4 inch high. Cut the dough into three 4-inch squares. Cut the squares on the diagonal to form six triangles. Place the scones at least 1 inch apart on the baking sheet.
6. Beat the remaining 1 egg with 2 tablespoons water and use this wash to brush the tops of the scones.
7. Bake for 10 to 12 minutes, or until golden brown. Remove and serve warm.