

# Recycle HoneyBaked leftovers

See related story on Taste front. Recipes from HoneyBaked Ham Company's recipe file.

## HAM AND ASPARAGUS CASSEROLE

1 pound HoneyBaked brand ham slices  
1 pound fresh asparagus, trimmed, rinsed and steamed until tender  
4 tablespoons butter or margarine  
4 tablespoons flour  
2 cups whole milk  
8 ounces sharp Cheddar cheese

1 teaspoon prepared horseradish  
Salt and white pepper to taste  
Preheat oven to 350 degrees F.

Melt butter in skillet; add flour, stirring to blend. Add milk and cook until thickened. Remove from heat; add cheese, horseradish, salt and pepper, stirring until cheese is melted.

In oven-proof casserole, layer first the ham slices, then the asparagus and top with cheese sauce. Bake 30 minutes until heated. Serves 6-8. (Fresh broccoli may be substituted for asparagus).

Dish created by Julia Hess, Redmond, Wash.

## POTATOES DONNA

8 peeled and thinly sliced potatoes  
1 sliced onion  
2-3 cups bite-size pieces HoneyBaked brand ham  
Layer in casserole.  
Blend together:  
2 cups milk  
3 tablespoons flour  
Salt and pepper to taste

Pour over potatoes, onion and ham. Dot with 2 tablespoons butter and bake for 2 hours at 350 degrees F.

Dish created by Donna J. Mahi, Bloomfield Hills.

## CARDAGE SOUP

1 HoneyBaked brand ham bone  
1 onion, chopped  
1 can stewed tomatoes

1 can chick peas with liquid  
1 potato, diced  
1 carrot, diced  
1 stalk celery, diced  
1/2 teaspoon Accent  
Salt and pepper to taste  
3 cups (1/2 head) cabbage, chopped

Place ham bone, onion and stewed tomatoes in a large pot. Add enough water to barely cover the bone. Bring to a boil and simmer 2-3 hours. Discard the ham bone.

Measure 4 cups stock (freeze remainder). Add all other ingredients to stock. Bring to a boil and simmer for 1 hour. Make a roux with 3 tablespoons margarine and 3 tablespoons flour. Add to soup and cook for 3 minutes. Season to taste. For a heartier soup, add 1 or more cups ham bits.

Dish created by Mrs. Steve Ferriola, Troy.

# Chili

## Get a taste of the Old West

See Super Supper story on Taste front.

## TEXAS RED CHILI

3 pounds boneless beef round steak, cut into 1-inch cubes  
1 large onion, finely chopped  
4 cloves garlic, finely chopped  
1/2 cup vegetable oil  
2 cups tomato puree  
2-3 tablespoons ground red chilies  
1 teaspoon ground cumin seed  
1 teaspoon ground coriander  
4 jalapeno peppers, seeded and chopped  
Shredded cheddar cheese  
1 (16 ounce) can pinto beans, drained  
Flour tortillas

Cook and stir beef, onion and garlic in oil in 4-quart Dutch oven until browned. Stir in remaining ingredients, except cheese, beans and tortillas.

Heat to boiling; reduce heat. Cover and simmer, stirring occasionally until beef is tender, about 2 hours. Add desired amount of beans to each serving; sprinkle with cheese; serve with tortillas. Makes 6-8 servings.

## THE BEST ALL AROUND SALSA

4 Italian vine-ripened plum tomatoes, finely chopped  
1 medium red onion, finely chopped  
Juices of one lime  
1/2 cup chopped cilantro  
2 jalapeno peppers, finely

chopped  
3 garlic cloves, finely chopped  
1/2 teaspoon salt

Mix ingredients together and refrigerate for two to three hours. Makes approximately two cups. This salsa is also great with grilled chicken breasts.

## COWBOY CAVIAR

1 (15 ounce) can black beans, drained, chopped  
1 (4 ounce) can chopped ripe olives, drained  
1 small onion, finely chopped  
1 clove garlic, finely chopped  
2 tablespoons vegetable oil  
2 tablespoons lime juice  
1/4 teaspoon salt  
1/4 teaspoon crushed red pepper  
1/4 teaspoon ground cumin  
1/4 teaspoon black pepper  
1 (8 ounce) package cream cheese, softened  
2 hard-cooked eggs, peeled and chopped

1 green onion (with green top) chopped

Mix all ingredients together, except cream cheese, eggs and green onion. Cover and refrigerate for at least two hours.

Spread cream cheese on serving plate. Spoon bean mixture evenly over cream cheese. Arrange eggs in ring around bean mixture. Sprinkle with green onion. Serve as dip with corn tortillas. Makes approximately three cups.

Recipes submitted by Bob Ray.

# Ashby's Ice Cream available at Meijer

Here's the scoop! Award-winning Ashby's Sterling Ice Cream is now available by the half gallon at these Meijer stores — 8 Mile at Haggerty, Livonia; Coolidge at 14 Mile Road, Royal Oak; 16 Mile Road at Van Dyke, Sterling Heights; and Rochester Road at Auburn Road, Rochester Hills. You can also get Ashby's Sterling Ice Cream, hand dipped, at all National Cones Islands, Frier Tucks, Antoinette's, Oakland Mall, A&W on Southfield Road in Southfield, and A&W on Ford Road in Dearborn Heights. Ashby's Sterling Ice Cream is becoming regionally and nationally known as a quality manufacturer of premium ice cream. The family owned, and operated company, was founded in 1946.

Here are some recipes to try.

## BANANA WHIP

2 scoops Ashby's Sterling Vanilla  
1 banana cut up  
Sugar optional  
Ginger Ale to taste/consistency  
Blend all ingredients until thick. Serve.

## FRUIT ICE CREAM

2 scoops Ashby's Sterling Vanilla  
Choose one of the following:  
1/2 cup crushed pineapple  
1/2 cup frozen or fresh peaches  
Sweetened fresh or frozen strawberries, raspberries, or cherries  
Blend ingredients well, serve.

## COOKING CALENDAR

Send items to be considered for publication to: Keely Wygonik, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150, or by fax (313)591-7279.

## Classes

### KITCHEN GLAMOR

Chocolate and the Art of Low-Fat Desserts, featuring cookbook author, Alice Medrich, 1 p.m. Sunday, April 23, Rochester, Nov.

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