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## *Ham Dinner*

### **Cherry Pineapple Ham**

*Yield: 20-24 - 8 oz. servings*

#### **Ingredients:**

12 lb. avg.	Precooked Round Ham
1½ cups	Brown Sugar
¼ cup	Pineapple Juice
1 cup	Cherry Pie Filling
2 tsp.	Ground Cloves
½ cup	Lemon-Lime Soda



#### **Directions:**

Heat oven to 250°F. Score top of ham with sharp knife in desired pattern. Warm ham 10 minutes per pound. In a saucepan, combine brown sugar, pineapple juice, cherry pie filling and cloves. Cook over medium heat, until mixture boils. Boil and stir for one minute. Remove from heat and add lemon-lime soda until desired consistency is reached. Remove ham from oven halfway through cooking time. Brush glaze generously over ham and return to oven for remaining cooking time. In last 5 minutes of cooking, coat ham with glaze one last time. Let stand for 10 minutes. Serve any additional glaze in a gravy boat.



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### **Buttered Pecan Green Beans**

*Yield: 8 - 4 oz. servings*

**Ingredients:**

2 lbs.	Whole Frozen Green Beans
2 cups	Water
¼ cup	Unsalted Butter
2 oz.	Pecan Pieces, coarsely chopped
To taste	Cracked Black Pepper

**Directions:**

Bring water to a boil. Add green beans, cook uncovered 10 minutes or just until crisp-tender. Melt butter in a skillet, add pecans and cook until golden brown, stirring often. Add beans, toss gently and cook until heated through. Sprinkle with pepper.

### **Twice Baked Potatoes**

*Yield: 24 servings*

**Ingredients:**

24 ct.	Baker Potatoes
24 oz.	Cooked Bacon Crumbles
2¼ lb.	Shredded Cheddar Cheese
12 oz.	Unsalted Butter, melted



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1½ cup	Diced Green Onions, ¼” cut
1 tbsp.	Salt
2 tbsp.	Black Pepper
12 oz.	Sour Cream

### **Directions:**

Bake the potatoes in a preheated 400°F oven for approx. one hour or until the potatoes give to the touch. Cool the potatoes slightly and cut in half. Scoop the insides of the potato into a large bowl, being careful not to scoop out any of the shell. Save 24 of the half-shell potatoes. Add the cooked bacon, Cheddar cheese, butter, and green onions to the potato mixture and briefly smash. Place 8 oz. of the potato mixture into each half potato shell. Serve with a drizzle of sour cream from a squeeze bottle.