



Left Over Ham? Try These.

HOT HAM & CHEESE SANDWICH – Mix ham with shredded cheese, chopped olives, minced celery, and mayonnaise to moisten. Season with mustard, pepper, and onion to taste. Fill buns or sandwich bread with mixture. Bake in preheated oven (325° F) for about 15 minutes.

PANCAKES – Fill pancakes with ham and pour over them hot cream of mushroom soup.

PEA SOUP – Cover ham bones with 2 quarts water. Add 1 onion, 1 celery stock and 1 pound of split green peas. Simmer while covered for 2 hours or until thick. Remove ham and cut off any bits of ham and add them to soup. Season with salt, add more water if necessary, and heat.