

GREAT-GRANDMOTHER ETZEL'S BAKED NOODLES

8-oz. pkg. medium-wide egg noodles, partially cooked and drained
1 cup cooked chicken, diced
1 cup chicken broth
1 can cream of mushroom soup, undiluted
8-oz. can sliced mushrooms, drained
1/3 cup milk
Salt and pepper to taste

Mix all ingredients well. Pour into greased casserole dish. Cover with crushed Ritz crackers (about 1 packet). Dot top with margarine or butter. Bake at 350 degrees for about 35 minutes in an electric oven or 45 minutes in a gas oven.
B.K. Daugherty-Shri
Strattanville

HAM AND CHEDDAR MAC

7 1/4-oz. pkg. macaroni and cheese
10-oz. pkg. frozen peas
12 slices deli-fresh shaved honey ham
1/2 cup 2 percent milk shredded sharp cheddar cheese, divided

Prepare macaroni and cheese as directed

on package, using the light preparation directions and adding peas to boiling water for 2 minutes; drain. Stir in ham and 1/4 cup cheddar cheese. Cook on medium heat 1-2 minutes or until heated through, stirring occasionally. Top with the remaining cheddar cheese. Makes 4 servings.
Crystal Roxberry
Allegheny-Clarion Valley High School

HAM BBQ

1 1/2 pounds chopped ham, chipped
1/2 cup brown sugar
1/4 cup vinegar
1 tsp. mustard
1 bottle chili sauce

Mix all ingredients. Simmer on low until heated through. Serve on Kaiser rolls. Serves 6.

Logan Scott
Redbank Valley High School

HAM IN COCA-COLA

2 liters of Coca-Cola
5-pound half bone-in ham, partially or fully cooked
1 medium onion, halved

1 cup freshly made bread crumbs
2 cups dark brown sugar
1 Tbsp. dry mustard powder
2 Tbsp. Dijon mustard

Let ham rest at room temperature 15 minutes. Reserve 2 Tbsp. of the Coke. Put ham in large pot or Dutch oven, add onion and pour the rest of the Coke over the ham. Bring the liquid to a boil, reduce heat to a good simmer, put a lid on the pot (though not tightly) and cook for about 1 1/2 hours for a partially cooked ham, 1 hour for a fully cooked ham. The ham is done when the internal temperature reaches 160 degrees for a partially cooked ham, 140 degrees for a fully cooked one. Let the ham cool and take it out of the pot. (Set aside the cooking liquid but don't throw it out). Remove any skin from the ham, but leave a thin layer of fat. Preheat the oven to 425 degrees. Mix the bread crumbs, sugar, and the mustards in a thick paste, adding the reserved 2 Tbsp. of Coke, a few drops at a time. Do this slowly; you don't want a runny mixture. Apply the mustard crust to the ham and put it, crust-side-up, on a rack in a roasting pan. Cook in the hot oven 10 or 15 minutes, or until the crust is set. Makes 6 or more servings.

Claudia Jagers
Centerville

HAM LOAF

Grind together 2 pounds fresh pork and 2 pounds smoked ham.


Add:
2 cups crushed graham crackers
1 1/2 cups milk
3 eggs, beaten

Place in ungreased dish. Combine:
1 can tomato soup
1/2 cup brown sugar
1/2 cup vinegar
1/2 cup water
1 Tbsp. mustard


Baste about 1/5 of the sauce over the ham loaf at the beginning and after every half-hour of baking. Bake at 350 degrees for 2 1/2 to 3 hours.

Sue Sproul
Clarion

Editor's Note: The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper. Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.




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