

Lagniappe Cookery...

Pork Recipes

Stuffed Ham

- *1 (6-7 pound) boneless ham
- *2 whole yams
- 2 whole Bartlett pears
- 1/4 cup butter
- 1/2 cup onions, chopped
- 1/2 cup celery, chopped
- 1/4 cup green bell pepper, chopped
- 1/4 cup red bell pepper, chopped
- 1/4 cup garlic, diced
- 1/4 cup raisins
- 1/4 cup fig preserves
- *1/2 cup pecans, chopped
- pinch of cinnamon
- pinch of nutmeg
- 6 Bartlett pears, halved
- salt and cracked black pepper to taste

Preheat oven to 350°. Peach yams & pears in hot water until tender but not overcooked. Drain & chop into 1" cubes. Set aside. In a heavy-bottom sauté pan melt butter over medium-high heat. Add onions, celery, bell peppers & garlic. Sauté until vegetables are wilted, approx. 3-5 minutes. Add yams, pears, raisins & figs and continue to sauté until mixture is well blended and resembles a chutney or stuffing. Season with a pinch of cinnamon, nutmeg and filé. Remove and allow to cool. Slice ham horizontally

across the middle and fill the center of ham with stuffing mixture about 3/4". Top with upper section of ham and secure with skewers. Garnish top of ham with pear halves and glaze ham with Cajun glaze below. Bake 20-30 minutes.

Cajun Glaze

- *1 cup cane syrup
- *1 cup Creole mustard
- *1/2 cup brown sugar
- 1 tbsp. cracked black pepper
- 1/2 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. ground nutmeg
- 1/2 tsp. ground filé or sassafras leaves

In a stainless steel mixing bowl, combine all ingredients. Blend well and brush over ham prior to baking.

Monte Cristo Sandwich

- 2 slices bread
- 1 tsp. mayonnaise
- 1 tsp. prepared mustard
- *2 slices cooked ham
- 2 slices cooked turkey meat
- 1 slice Swiss cheese
- *1 egg
- *1/2 cup milk

Spread bread with mayonnaise and mustard. Alternate ham, Swiss and turkey slices on bread. Beat egg and milk in a small bowl. Coat the sandwich with the egg and milk mixture. Heat a greased skillet over medium heat, brown the sandwich on both sides. Serve hot.

Pork and Rice

- *4 loin pork chops, cut 3/4" thick
- 1 1/2 tablespoons oil
- 2 large onions, sliced 1/2" thick
- 1/2 cup sherry
- 1 1/2 teaspoons garlic salt
- 1 10 3/4 ounce can cream of mushroom soup
- 1 6 ounce can sliced mushrooms, drained, reserve liquid
- *3 cups hot cooked Louisiana rice
- Brown chops in oil. Add onion and sauté until tender crisp. Combine sherry, garlic salt, soup and reserved mushroom liquid. Pour over chops; add mushrooms. Cover and simmer for 1 hour or until tender. Serve over bed of fluffy rice. Serves 5-6.
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