



Leftover Easter Ham Recipes

Easter Sunday lunch is one of the first spring meals that we prepare. Gone are the heavy meals, soups, and chowders. We think about salad and vegetable dishes that are a lighter fare.

Ham is often the chosen meat dish for Easter Sunday. It is hard to cook a little ham, so we often have ham left over. Cooked ham can be kept in the refrigerator for about 5 days. It can be kept frozen for about 3 months.

You can only eat so many ham sandwiches. Today I have 5 great recipes to use that leftover ham. I hope you will give them a try. Thanks for reading.

eggs, sour cream, can heavy cream; pour evenly over ham mixture. Bake for 1 hour or until set.

HOT HAM and PIMIENTO CHEESE SANDWICHES

1 dozen Hawaiian dinner rolls
 ½ lb. sliced ham, slice thin
 1 cup pimiento cheese
 6 Tbsp. butter
 2 Tbsp. brown sugar
 1 Tbsp. yellow mustard
 1 Tbsp. Worcestershire sauce
 2 tsp. poppy seeds
 Preheat oven to 350 degrees. Split each dinner roll. Make a sandwich of the ham and pimiento cheese; arrange them in a 9 x 13 inch baking dish. In a small saucepan, combine the butter, brown sugar, mustard, Worcestershire sauce, and poppy seeds. Bring to a boil and pour over the sandwiches. Bake for 20 minutes, or until the tops are brown and crispy.

JAMBALAYA RICE SALAD

1 1/3 cups uncooked long grain rice
 2 Tbsp. olive oil
 2 cups cubed fully cooked ham
 1/3 cup chopped onion
 2 garlic cloves, minced
 1 tsp. dried oregano
 1 tsp. dried thyme
 1 tsp. salt
 ½ tsp. cayenne pepper
 ½ tsp. pepper
 1/3 cup red wine vinegar
 1 ½ lbs. cooked and peeled shrimp
 2 ribs celery, thinly sliced
 1 small green bell pepper, julienned
 1 small sweet red pepper, julienned
 1 pint cherry tomatoes, halved
 2 green onions, sliced
 Prepare rice according to package directions and let cool. In a large skillet, heat oil and cook ham and onion until tender; add next 6 ingredients, cook and stir for about 2 minutes. Remove from heat and add vinegar. Combine rice, ham mixture, shrimp, celery, and peppers. Refrigerate, covered for 2 hours. Add tomatoes, toss to combine, and top with sliced green onions.

HOT HAM and CHEESE DIP

½ onion, finely diced
 2 Tbsp. butter
 1 ½ cups diced cooked ham
 8 oz. cream cheese
 1 cup Swiss cheese, grated
 ½ cup cheddar

HAM and CHEESE BALL

2 cups cooked, chopped ham
 ¾ cup shredded cheddar cheese
 ¾ cup shredded swiss cheese
 2 (8 oz.) pkg. cream cheese, softened
 1 Tbsp. Dijon mustard
 1 Tbsp. Worcestershire sauce
 1 Tbsp. brown sugar
 ¼ tsp. onion powder
 1 cup finely chopped pecans
 2 tsp. dried parsley

Combine ham, cheddar cheese, swiss cheese, cream cheese, mustard, Worcestershire sauce, brown sugar, and onion powder. Divide mixture in half and shape each into a ball or log. Cover with plastic wrap and refrigerate until firm. Remove cheese balls from plastic and roll in a mixture of pecans and parsley before serving.

*Another serving idea is to make small individual cheese balls to serve on top of your crackers.

MISSISSIPPI SIN QUICHE

1 cup diced ham
 2 oz. cream cheese
 ½ cup cheddar cheese
 1 green onion, chopped
 ¼ tsp. hot sauce
 ½ tsp Worcestershire sauce
 3 Tbsp. sour cream
 1 cup heavy cream
 3 eggs
 1 (9-inch) deep dish pie crust

Preheat oven to 350 degrees. Heat ham and drain to remove excess moisture. Combine ham, cream cheese, hot sauce, and Worcestershire sauce. Put mixture in bottom of uncooked pie crust that has been pricked with a fork. Top with cheddar cheese and green onion. Whisk together the

THE WICKER REPORT

By: United States Senator Roger Wicker



Wicker Warns Against Government Takeover of Health Care

Far-Left Ideas are Becoming Mainstream

Democrats' central promise on health-care reform used to be, "If you like your health-care plan, you can keep it." As many of us predicted during debates about Obamacare, that turned out not to be true. Millions of Americans lost their chosen health plans after the disastrous law took effect.

Ambitions on the political left have become more extreme since, with so-called "Medicare for All" emerging as the popular new idea. Senator Bernie Sanders introduced a proposal that has won the support of four other Democratic senators running for President and received praise from much of the field. A companion bill in the House now has 108 cosponsors, apparently abandoning the idea of protecting Americans who are satisfied with their current

plans. Today's advocates are more upfront about the effects of these proposals than in the past, openly calling for 180 million Americans currently on private and employer-sponsored health insurance to lose their plans in a government takeover of the industry.

This would not just end the private insurance most Americans prefer – it would bankrupt Medicare and likely bankrupt us all. "Medicare for All" would really mean Medicare for none.

"Medicare for All" is Not What it Sounds Like

Medicare is a vital part of our nation's health-insurance system. It provides certainty to millions of Americans over the age of 65, including almost 600,000 Mississip-

pians. These seniors paid into this program when they worked and younger Americans are paying into the system today. Young people deserve assurances that a solvent Medicare will be there for them when they retire.

According to an independent study, Medicare for All would destroy this system. Research by the Mercatus Center shows that it would cost taxpayers \$32 trillion over ten years and \$170 trillion over 30 years, ballooning our nation's debt.

Proponents of bad ideas often fall silent when asked how to pay for them. Our country has experienced historic economic gains, with impressive wage growth for low-skill workers, since Congress lowered tax rates almost a year and a half ago. A program like Medicare for All would require new and higher taxes on Americans at every income level, especially the poor and middle class. This would reverse the progress we have made, hurting families, businesses, and individuals and lowering our country's prospects for growth.

Association Health Plans Could Cover 400,000 Previously Uninsured People



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April 26 - Wayne and Shirley Jobe, Carter and Rachel Burwell, Sterling and Tara Melton

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cheese, grated
 ½ cup Provolone cheese, grated
 2 tsp. chopped chives

Melt butter in a skillet and stir in onion to cook until soft and golden. Add the cream cheese and stir until soft and melting. Add the remaining ingredients and cook on Low while stirring until everything is combined. Pour into an 8 x 8 inch baking dish and cook for 20 minutes at 350 degrees. Serve with crackers or chips of your choice.

*If you use a black skillet, you can prepare and serve the dip in one skillet.

*Lee Ann Fleming is a Holmes County native, food columnist and has garnered fame for her recipes featured in the film, *The Help*. Fleming can be reached at laskitchen@hughes.net.

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