Photo by Chris Fritchie

Ginger-Glazed Ham

12 to 14 lb. cooked ready-to-eat ham

Southern Succor Rub:
1 Tbsp. salt
2 Tbsp. freshly ground black pepper
2 Tbsp. paprika
2 Tbsp. turbinado sugar
1 tsp. dry mustard
½ tsp. cayenne

Pineapple Mop (Optional)
1 ½ cups chicken stock
1 ½ cups pineapple juice
3 Tbsp. vegetable oil
2 tsp. dry mustard
1 tsp. ground cloves

Ginger Glaze
2/3 cup ginger preserves or jelly
2 to 3 Tbsp. pineapple juice
¼ tsp. dry mustard
Pinch of ground cloves

The night before you plan to barbecue, combine the rub ingredients in a small bowl. Apply the rub evenly to the ham. Place the ham in a plastic bag and refrigerate in overnight. Remove ham from the refrigerator and let it sit at room temperature for 45 to 60 minutes. Prepare the smoker for barbecuing, bringing the temperature to 200 to 220 degrees. Mix together the mop ingredients in a saucepan. Warm the mop liquid over low heat. Transfer the ham to the smoker. Cook for 5 ½ hours, basting the meat with the mop about once an hour in a wood-burning pit, or as appropriate in your style of smoker. Brush the ham with the glaze twice during the last hour of cooking. The ham is ready when thoroughly heated through and infused with smoke flavor.6. Let the ham sit for 15 minutes before carving.

Basic Fried Turkey

12-pound turkey
5 gallons vegetable oil

This basic fried turkey begins with the turkey at room temperature; giblet parts removed from cavity and turkey patted dry. Measure enough oil in fryer to cover turkey when submerged without boiling over. Preheat oil in propane fueled turkey fryer to 350. For turkeys 12 pounds and less cook for 2 1/2 minutes per pound. Place turkey, neck opening down, on perforated poultry rack and lower with grab hook into fryer very slowly to avoid grease splatters. Cover with lid. Make sure the oil stays between 325 and 350 during cooking time. At the end of cooking time turn gas off for turkey fryer. Remove lid and let boiling slow. Remove turkey carefully with grab hook. Place perforated poultry rack on newspaper to drain. Handle carefully when lifting turkey off rack and place on cutting board or serving tray. Carve and enjoy.

Sweet Potatoes

6 medium sweet potatoes
¾ cup sugar
1 large egg
7 oz. can sweetened condensed milk
3 Tbsp. butter or margarine
3 Tbsp. orange liqueur or fresh juice
1 tsp. grated orange rind
¼ tsp. salt
½ tsp. ground nutmeg, divided
1 cup firmly packed light brown sugar
1/3 cup all-purpose flour
1 cup chopped pecans
1/3 cup butter or margarine, melted

Cook potatoes in boiling water for 30-40 minutes or until tender. Drain, cool slightly and peel. Combine potatoes, sugar, next 6 ingredients and ¼ tsp. nutmeg in large bowl, mash with a potato masher or electric mixer until blended. Spoon into a lightly greased 2-quart baking dish. Stir together remaining ¼ tsp. nutmeg, brown sugar and next 3 ingredients and sprinkle evenly over sweet potato mixture. Bake at 425 for 30 minutes or until heated thoroughly, shield with aluminum foil after 20 minutes to prevent excessive browning. Serves 8-10

Photo by Chris Fritchie

Spinach Casserole
(pictured on page 69)

1 (6 oz.) box wild rice
1 stick butter or margarine
1 (8 oz.) packages cream cheese
3 (10 oz.) pkgs. frozen chopped spinach
1 (14 oz.) bag stuffing mix

Prepare wild rice as per instructions on box. Spread rice in bottom of 11 x 7 baking dish. In small saucepan, melt butter or margarine and cream cheese. Mix well. Cook chopped spinach. Drain well. Mix spinach with cream cheese mixture and spread over the top of rice. Sprinkle ½ pkg. stuffing mix on top of spinach and cream cheese mixture. Bake 30 minutes at 350 degrees.
Serves 6-8

Aunt Alice's Squash Casserole

2-3 cups sliced cooked yellow squash
1 cup scalded milk
1 medium onion, minced
1 can chopped green chilies
1 can cream of chicken soup
1 cup shredded cheddar cheese
8 oz. sour cream
8 oz. package Stovetop dressing mix
2 Tbsp. butter

Combine all ingredients except 1/4 of dressing mix. Spoon into greased 9"x13" casserole pan. Top with reserved dressing mix. Bake at 350 for 45 minutes. Serves 8-10

Easy-Light Cranberry Salad

2 cups (12 oz.) fresh cranberries
2 cups miniature marshmallows
¾ cup Splenda
2 cups (2 medium apples) unpeeled, cubed green apples
¾ cup diced walnuts
1 (8 oz.) tub Fat Free Cool Whip

In food processor coarsely grind cranberries. In a large bowl add cranberries, marshmallows and Splenda. Cover and chill for 1 ½ hours.

Add apples, walnuts and Cool Whip and stir. Cover and chill at least 1 hour. Serves 6 to 8

Photo by Chris Fritchie

Pumpkin Roll

Cake:
¼ cup powdered sugar (sprinkle on towel)
¾ cup flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. ground cinnamon
½ tsp. ground cloves
¼ tsp. salt
3 eggs
1 cup sugar
2/3 cup canned pumpkin
1 cup walnuts, chopped (optional)

Filling:
1 (8 oz.) package cream cheese, room temperature
1 cup powdered sugar, sifted
6 Tbsp. butter or margarine, softened
1 tsp. vanilla
Powdered sugar (optional for decoration)

Preheat oven 375 degrees. Grease 15 x 10 jellyroll pan; line with waxed paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel with powdered sugar. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in bowl. Beat eggs and sugar in large mixing bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts. Bake 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off waxed paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack. Beat cream cheese, 1 cup sugar, butter and vanilla in small mixing bowl until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Re-roll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving.

Fall Leaf Cookies

1/3 cup shortening
1/3 cup sugar
1 egg
2/3 cup honey
1 tsp. lemon extract
Mix together all of the above.

Sift together and stir in:
2-3/4 cups flour
1 tsp. baking soda
1 tsp. salt

Chill dough a minimum of two hours. Roll out dough, cut with leaf shaped cookie cutters and bake on greased cookie sheet. Bake at 375° for 8-10 minutes. If desired, before baking, spread beaten egg yolk on cookies with a pastry brush. This makes a nice glaze and moister cookie.

Pumpkin Pie

1 Frozen Pie Crust (follow instructions on package)
1 cup canned pumpkin
1 cup (packed) brown sugar
2 large eggs
1 tsp. fresh lemon juice
1 tsp. ground cinnamon
½ tsp. ground nutmeg
½ tsp. vanilla extract
¼ tsp. ground cloves
¼ tsp. salt
1 (8 oz.) container mascarpone cheese*

Preheat oven to 350 degrees. Roll out piecrust to12" round. Transfer to 9" pie plate. Trim overhang to 1" beyond rim. Crimp edges. Using electric mixer, beat pumpkin and sugar in large bowl until well blended. Add eggs and next 7 ingredients and beat until blended. Add mascarpone cheese and beat just until mixture is smooth. Pour filling into prepared piecrust. Bake pie until custard is set, about 55 minutes. *Mascarpone cheese is an Italian cream cheese that helps lighten the pie filling. It is sold a many supermarkets.