

## *Cranberry-Glazed Ham Rolls*

- 1 can whole-cranberry sauce
- 1/2 cup brown sugar, packed
- 2 tablespoons lemon juice
- 1/4 cup butter or margarine
- 1/4 cup minced onion
- 1/4 minced celery
- 2 cups cooked rice
- 1/3 teaspoon salt
- 1/8 teaspoon pepper
- 8 thin slices cooked ham

Start heating oven to 350°. With fork, break up cranberry sauce; mix with brown sugar, lemon juice. In skillet, melt butter; add onion and celery; saute until tender. Add rice, salt and pepper; spread some of this mixture on each ham slice. Roll up; fasten with a toothpick, place in greased shallow baking dish. Spoon over half of cranberry sauce over rolls. Bake 10 minutes; spoon on rest of sauce. Bake 5 to 10 minutes longer.

*Serves 4*



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