



# POWER 2COOK<sup>®</sup> PRO

EASY STEPS

■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

*Minced Ham Recipes made with:*

**Campbell's<sup>®</sup> Primeminced<sup>®</sup> Ham**  
(code 11816)

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# Minced Ham & Potato Bake

Yield: **36 Servings**  
 Serving Size: **4 oz (115 g)**  
 Scoop Size: **#10 or cut in 3"x 2" rectangle**  
 Case Code: **11816**



36 Servings	Ingredient	36 Servings
Imperial	Ingredient	Metric
<b>3.75 lbs (1 Tub)</b>	<b>Campbell's® Primeminced® Ham</b>	<b>1.7 kg (1 Tub)</b>
<b>4 ½ lbs</b>	<b>Mashed Potatoes</b>	<b>2.0 kg</b>
<b>1 lb</b>	<b>Cheddar Cheese, shredded</b>	<b>450 g</b>

1. Thaw **Primeminced®** Ham in the refrigerator overnight.
2. In a bowl, combine mashed potato and shredded cheese. Stir well until thoroughly combined.
3. Spread **Primeminced®** Ham on bottom of a 9" x 12" pan. Spread potato mixture to cover. (Option: spread half potato mixture on bottom, fill with ham mixture and spread remaining potato on top.)
4. Bake covered at 350°F (180°C) for 35 minutes or until internal temperature reaches 165°F (74°C).
5. Cut in 2" x 3" square to serve or use #10 scoop.

## Chef's Tips and Variations:

Serve with a minced vegetable such as mixed vegetables or carrots.  
 Garnish with dollop of mustard.



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# Minced Country Ham

Yield: **18 Servings**  
 Serving Size: **3 ½ oz (100 g)**  
 Scoop Size: **#10**  
 Case Code: **11816**



18 Servings	Ingredient	18 Servings
Imperial		Metric
<b>3.75 lbs (1 Tub)</b>	<b>Campbell's® Primemincéd® Ham</b>	<b>1.7 kg (1 Tub)</b>
<b>2 tbsp</b>	<b>Brown Sugar</b>	<b>30 mL</b>
<b>1 tbsp</b>	<b>Dijon Mustard</b>	<b>15 mL</b>
<b>1 cup</b>	<b>Crushed Pineapple, drained</b>	<b>250 mL</b>

1. Thaw **Primemincéd®** Ham in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

## Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as carrots. Garnish with additional crushed pineapple.



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# Minced Breakfast Ham Strata

Yield: **8 Servings**  
 Serving Size: **3 ½ oz (100 g)**  
 Scoop Size: **#10 or cut in 2" x 2" rectangle**  
 Case Code: **11816**



8 Servings	Ingredient	8 Servings
Imperial	Ingredient	Metric
<b>3 slices</b>	<b>Whole Wheat Bread, cut into small cubes</b>	<b>3 slices</b>
<b>1 cup</b>	<b>Milk</b>	<b>250 mL</b>
<b>9 oz</b>	<b>Campbell's® Primeminced® Ham</b>	<b>255 g</b>
<b>4</b>	<b>Eggs, whisked</b>	<b>4</b>
<b>4 oz</b>	<b>Cheddar Cheese, shredded</b>	<b>115 g</b>
<b>¼ tsp</b>	<b>Salt</b>	<b>1 mL</b>
<b>½ tsp</b>	<b>Black Pepper, ground</b>	<b>2 mL</b>
<b>½ cup</b>	<b>Applesauce (optional)</b>	<b>125 mL</b>

1. Thaw **Primeminced®** Ham in the refrigerator overnight.
2. In a bowl, place bread and milk. Mix well.
3. In a separate bowl, place remaining ingredients including half of shredded cheese. Stir well until thoroughly combined.
4. Spread half of bread mixture in bottom of lightly greased 8" x 8" pan. Top with ham mixture. Spread remaining bread mixture on top. Top with remaining shredded cheese.
5. Bake at 350°F (180°C) for 50 minutes or until internal temperature reaches 165°F (74°C). Cut into 2" x 2" rectangle.

## Chef's Tips and Variations:

Replace Cheddar cheese with Feta or Gruyere.  
 Serve with additional applesauce.



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