



POWER 2COOK[®] PRO

EASY STEPS

■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

Pureed Ham Recipes made with:

Campbell's[®] Primepuree[®] Ham

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Pureed Country Ham

Yield: 18 Servings
 Serving Size: 3 ¾ oz (113 g)
 Scoop Size: #10
 Case Code: 12620



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

1. Thaw **Primepuree®** 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 **Campbell's® Gardenpuree®** vegetable such as Sweet Carrots.

Garnish with 1 tbsp (15 mL) additional pureed pineapple.



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Pureed Breakfast Ham Strata

Yield: 8 Servings
 Serving Size: 3 oz (90 g)
 Scoop Size: #10 or cut in 2" x 2" square
 Case Code: 12620



8 Servings	Ingredient	8 Servings
Imperial		Metric
3 slices	Whole Wheat Bread, cut into small cubes	3 slices
1 cup	Milk	240 mL
9 oz	Campbell's® Primepuree® Ham	270 g
4	Eggs, whisked	4
4 oz	Cheddar Cheese, shredded	120 g
¼ tsp	Salt	1 mL
½ tsp	Black Pepper, ground	2 mL
½ cup	Applesauce	125 mL

1. Thaw **Primepuree®** 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" square or use #10 scoop.

Chef's Tips and Variations:

Replace Cheddar cheese with Feta, Asiago or Gruyere.
 Serve with 1 tbsp (15 mL) additional applesauce.



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Pureed Ham & Potato Bake

Yield: 36 Servings
 Serving Size: 3 ¾ oz (113 g)
 Scoop Size: #10 or cut in 3"x2" rectangle
 Case Code: 12620



36 Servings	Ingredient	36 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Ham	1.7 kg (1 Tub)
4 ½ lbs	Mashed Potatoes	2.04 kg
1 lb 2 oz	Cheddar Cheese, shredded	510 g

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

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Creamy Corn.



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