

# AT HOME WITH NANCY WELCH

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**W**e get the feeling that summer is about half over when the 4<sup>th</sup> of July has come and gone. We've had friends over for cookouts, and we've tried to stay cool and as the song says, "summertime and the living is easy." Even though we know school will start very soon, we seem to relax a little more and cookout a little more. The kids are getting ready to go back to school and we are anticipating football season beginning, but until that morning rush begins, we are going to enjoy every minute of the long, hot summer.

For some reason, we love to cook out in the summer. Don't ask me why we like standing outside in the broiling hot sun over an open grill when we could be inside enjoying the air conditioning. Why don't we cook out when it is cool and cook in when it is hot? Go figure! Well, I am here to rescue you so that you can still have barbeque but without the hot grill. Donna O'Quinn gave me this recipe for barbequed ham, and I believe you will agree it is better than cooking outside any day. Not only is it good, it is easy and will feed a crowd!

Along with the barbeque, we love corn on the cob. Whether you roast it on the grill or cook it inside, the sight of it makes our mouth water. I'm getting hungry, so let's get in the kitchen and make this happen!





## Barbequed Ham

1 shank ham bone in ham

1 cup yellow mustard

1 cup brown sugar

*Take the shank ham and wrap it in heavy duty aluminum foil or double wrap it. Put in a pan with sides in case the liquid runs out. Bake in a 250 degree oven all night or about 8 hours.*

*Remove from the oven. Let cool so that you can handle it. Remove the bone. Cut the ham in chunks. Put ham chunks in a large casserole. Mix together the mustard and the brown sugar. Pour over ham. Cover ham and bake at 350 for 1 hour.*



## Baked Corn on the Cob

- 6 ears of yellow corn on the cob
- $\frac{3}{4}$  cup mayonnaise
- 1 cup shredded Parmesan cheese
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 tablespoon chili powder

*Take each ear of corn and brush generously with mayonnaise. Sprinkle with salt, pepper, chili powder, and Parmesan cheese. Wrap each ear in aluminum foil and bake in a 350-degree oven for 30 minutes or put on grill for 15 minutes or until done.*

You can't have barbeque without garlic bread, so try this variation on the sweet monkey bread. As with the regular monkey bread, when you turn this out, be sure you have a plate under it, not a cooling rack. You don't want to lose the garlic butter and all of the spices! Beware! Just with regular canned biscuits, don't overcook this or you will not like it.

## Garlic Monkey Bread

2 cans of biscuits (20 total)

1 ½ sticks butter

1/2 cup grated Parmesan cheese

2 tablespoons Italian seasoning

2 tablespoons garlic powder

Take each biscuit and roll into a ball and set aside. Melt 1 stick of butter in a bowl. In separate bowl, mix grated cheese, Italian seasoning, and garlic powder. Take balls and dip into melted butter. Then roll in dry mixture. Place in a greased tube pan. Pour left over butter over rolls in pan. Sprinkle left over seasonings over rolls. Bake at 350 degrees for 15 minutes or until light brown. Remove from oven and turn onto plate. Melt additional butter and brush tops of bread generously. Sprinkle additional Parmesan cheese over top. Slice to serve.

To go along with this already great spread, why not have a fresh from the garden salad? The freshness of the strawberries and blueberries along with the jam-up dressing will make everyone come back for seconds. My sister-in-law, Penny Macauley, shared this recipe with me after she made several changes to the original recipe. Don't just serve this in the summer. It will fit into any menu any month of the year.





## Spinach & Fresh Fruit Salad

- 1 ½ bags of fresh spinach
- 1 pint of fresh strawberries, sliced
- 1 pint of fresh blueberries
- 2 medium bananas, sliced
- ½ cup chopped walnuts
- ½ cup chopped pecans

### Dressing:

- 1 ½ cups sugar
- 1 ½ teaspoons paprika
- 1 teaspoon dry mustard
- 1 ½ teaspoons Worcestershire sauce
- 1 ½ cups vegetable oil
- 1 ½ teaspoons finely minced onions
- ¾ cup apple cider vinegar
- 2 tablespoons poppy seeds
- 2 tablespoons toasted sesame seeds

*Put all of the salad ingredients together in large bowl when ready to serve. Do not put the banana in until just before pouring the dressing on the salad. Put the dressing ingredients in a blender and blend until mixed. Chill. When ready to serve, toss salad greens and fruit with dressing and serve right away.*

When it is hot, nothing is more refreshing than ice cream. When you have a hankering for homemade, try one of my all time favorites, which is pineapple ice cream. It turns out to be more like pineapple sherbet than ice cream, and it hits the spot on a hot night.

## Homemade Pineapple Ice Cream

- 2 cups milk
  - 1 cup sour cream
  - 1 can sweetened condensed milk
  - 2 cups crushed pineapple with the liquid and packed in syrup
- Mix all ingredients together well. Pour into freezer container of an ice cream churner. Churn until frozen. Serve or freeze immediately. Note: You can use 2 cups of other fruit as long as it is sweetened: strawberries, peaches, or others.*

Something easier than making your own ice cream is stopping by Lem Dillard's Ice Cream Parlor on Buncombe Road in Greer and having your choice of many different flavors! We did just that when we were shooting this issue of *GreerNow*, and boy was that peach ice cream good! A special thanks to the folks at the Peach Shed for letting us use their picnic tables for this magazine.

Hope you have a great end of summer and that it will include an inside barbeque and picnic!