

Richly seasoned ham makes handsome Easter centerpiece

THE ASSOCIATED PRESS

Ham for Easter is a tradition. That doesn't mean it has to be ho-hum.

Here's a baked ham dish with a certain distinction, that is, different without being disconcerting—and in no way difficult to make.

Red wine and cracked black peppercorns are the power basis of a simple but effective combination of ingredients that gives this ham both a burnished glaze and rich flavor.

The recipe tester made a version of the ham using pinot noir as an alternative to the first choice, cabernet sauvignon, and reports that both wines gave good results, with the pinot noir a little fruitier. Which to use is up to personal preference. The wine's flavor is what counts—all the alcohol evaporates in the cooking.

Cracked black pepper, which is specified, is the very coarsest grind.

The starter recipe calls for a 6- to 8-pound ham and makes 12 to 16 servings. If that's not enough for your hearty party, there are simple instructions for expanding the dish to serve 20 to 25 diners.

Baked Ham With Cabernet-Peppercorn Glaze

6- to 8-pound smoked, bone-in ham (shank portion)

2 1/2 cups cabernet sauvignon or pinot noir
2 tablespoons finely chopped cipollini onions or shallots

1/2 teaspoon finely chopped fresh thyme
1 teaspoon cracked black pepper
5 tablespoons honey

1 cup canned reduced-sodium chicken broth
1 tablespoon cornstarch
1 tablespoon butter
Heat oven to 350 F

Combine wine, onion and thyme in medium saucepan. Bring to a boil, reduce heat. Simmer, uncovered, for 5 minutes. Remove from heat.

Set aside 1 cup wine mixture for serving sauce.

Place ham in shallow baking pan, score by making diagonal cuts, about 1/8-inch thick, in a diamond pattern in surface of ham. Sprinkle with pepper and rub into surface cuts with fingers. Brush ham with 3 tablespoons honey.

Pour 1/4 cup of remaining wine mixture over ham. Bake ham in center of 350 F oven for 1 1/2 to 2 1/2 hours or until an instant-read thermometer inserted in the thickest portion (not touching bone) registers 140 F (about 15 to 18 minutes per pound), basting every 30 minutes with 1/4 cup more of remaining wine mixture.

Remove ham from oven. Transfer ham to cutting board. Loosely cover with foil. Let rest for 10 to 15 minutes before slicing. Discard wine mixture in pan.

Meanwhile, combine 1/2 cup reserved wine mixture and chicken broth in medium saucepan. Bring to a boil, reduce heat. Simmer, uncovered, until mixture is reduced to 1 cup. Stir cornstarch into remaining 1/2 cup reserved wine mixture, then stir mixture into hot wine-broth mixture. Add 2 tablespoons honey and butter. Bring to a boil, reduce heat. Simmer, uncovered, for 2 minutes, stirring occasionally.

Makes 12 to 16 servings.

Nutrition information per serving: 444 cal., 28 g total fat (10 g saturated), 125 mg chol., 133 mg sodium, 9 g carbo., 34 g pro., 0 g fiber.

Note: To serve a crowd of 20 to 25 guests, use a 14- to 16 pound ready-to-eat, whole bone-in ham. Double the remaining ingredients in recipe, and ingredient proportions in recipe method.

Bake ham in center of heated oven for 3 1/2 to 4 3/4 hours, or until an instant-read thermometer inserted in the thickest portion (not touching bone) registers 140 F (about 15 to 18 minutes per pound), basting every 30 minutes with 1/2 cup more of remaining wine mixture.

GEORGE MOSES HORTON

UNC renames dorm for slave poet

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CHAPEL HILL—The University of North Carolina at Chapel Hill will rename a dormitory for George Moses Horton, a Chatham County slave and poet.

Horton, who lived from 1798 to 1883, would recite love poems for students who

bought them for their sweethearts. He later became the first black man in the South to publish a book of poetry. Horton's themes included the cruelty of slavery, Civil War-era politicians and campus life.

"His poetry was sufficiently important that it helped to put the university on the map

from a literary standpoint," said William Andrews, the school's senior associate dean for fine arts and humanities. Andrews wrote a letter to the school's naming committee on behalf of the name change.

The school will rename Hinton James North Residence Hall for Horton this fall at a dedication ceremony.

Record number of blacks leave Big Apple

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with children who left the city moved to nearby suburbs compared with two in three white married couples with children.

More than one-third of these black couples moved to the South.

"This suggests that the black movement out of New York City is much more of an evacuation than the movement for whites," said William Frey, a demographer for the Brookings Institution, told *The Times*.

The black population declined for the first time since 1868 when blacks were attacked during Civil War draft riots.

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35% of patients awaiting kidney transplants are African American

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