

Baked Ham with Mustard and Brown Sugar



Makes 1 12-14 lb. smoked ham

Serves 10-12

1 12-14 lb. bone-in smoked ham

1-2 onions, chopped

1-2 apples, chopped

1-2 pears, chopped

1 stick butter

1 cup brown sugar

¼ cup Worcestershire sauce

2 tablespoons mustard

Preheat oven to 350° F.

Spray a 9"x13" Pyrex Deep with cooking spray and place the ham in the center of the dish.

Scatter onions, apples and pears around the ham.

In a small saucepan, melt butter, brown sugar, Worcestershire sauce and mustard over low heat and spoon 1/2 of the mixture over the ham. Ensure the bottom of the dish is covered in the sauce.

Bake for 30 minutes and baste with another 1/2 of the sauce and repeat once more, basting in total three times and baking for 90 minutes. You may not use all of it but think of it this process similar to how you'd baste a turkey.

Remove from oven and cool, slice and serve.

Recipe provided by Pyrex

Cheesy Meat Lasagna

Makes 1 9"x13" Pyrex Deep lasagna

Serves 10-12



- 1 tablespoons extra virgin olive oil
- 1 lb. sausage in casing, sweet or spicy
- 1 lb. ground beef
- 1 onion, sliced
- 4 cloves garlic, smashed
- 2 28-ounce cans of crushed tomato
- 2 teaspoons salt
- 1 teaspoon of red pepper flakes (optional)
- 1 lb. no boil lasagna noodles
- 16 ounces fresh ricotta cheese
- 2 cups grated Parmesan cheese
- 1 ½ lb. mozzarella

Preheat oven to 350° F. Spray a 9"x13" Pyrex Deep with cooking spray or brush with olive oil.

In a large skillet heat olive oil over medium-high heat and remove sausage from casing. Add ground beef and begin to break the meats up with the back of a wooden spoon. Sear until golden brown and cooked through, stirring as needed.

Add onion, garlic and red pepper flakes (if desired) and sauté until onions are translucent. Stir in crushed tomatoes and season with salt. Allow the sauce to simmer for a few minutes while you assemble the other ingredients.

Add a ladle or two of sauce to the bottom of the Pyrex Deep and cover the bottom of the dish with lasagna noodles.

Using a spoon or offset spatula spread ricotta cheese and then sprinkle with Parmesan and mozzarella cheese. If using balled mozzarella, tear organically and scatter.

Add another layer of noodles and then cover with another ladle or two of sauce. Repeat cheeses and then layer again with noodles, sauce and cheese. Repeat this pattern until all ingredients are used up.

Cover the Pyrex Deep with tinfoil and bake for 45 minutes. Remove tinfoil and cook the lasagna for another 5 minutes or until the top is golden and bubbly.

Cool slightly and serve while warm. Lasts for 3-4 days in the refrigerator and can be cut and frozen for up to 90 days.

Recipe provided by Pyrex

Ooey Goey Cinnamon Rolls



Makes 6 jumbo rolls and 8 large rolls
Serves 6-8

Dough:

1 cup milk, at room temperature
2 ½ teaspoons of instant dry yeast
2 large eggs, room temperature
1/3 cup butter, melted and cooled slightly
4 ½ cups of all-purpose flour
1 teaspoon salt
½ cup sugar

Filling:

½ cup of butter (1 stick), melted and cooled slightly
1 cup brown sugar
2 tablespoons cinnamon

Icing:

8 ounces cream cheese (1 package), room temperature
1/3 cup butter, melted and cooled slightly
2 cups powdered sugar
2 teaspoons of vanilla extract

Spray a 7"x11" Pyrex Deep and large bowl in cooking spray and set aside.

In a large bowl or stand mixer fitted with hook attachment combine milk, yeast and a pinch of sugar. Allow the mixture to sit and activate for 5 minutes. A good indication of this is foamy bubbles on the surface of the mixture.

To the milk and yeast add remaining dough ingredients: eggs, butter, flour, salt and remaining sugar. Combine and knead for 5-7 minutes until the ingredients are cohesive and fully incorporated. Do not add more flour if the dough is a bit tacky.

Remove dough from the mixer and place in the large bowl. Cover loosely with plastic wrap or a damp towel and sit in a warm place, such as a sunny window, until the dough has doubled in size, about 1 hour.

While the dough is rising, make the filling and icing.

To make the filling combine melted butter, brown sugar and cinnamon. Set aside until you're ready to fill.

To make the frosting combine cream cheese, butter, powdered sugar and vanilla extract. Using a whisk or rubber spatula, mix until there are no lumps.

Preheat oven to 350° F.

To make the rolls take the dough and roll out on a floured surface until about ¼" thick, this should create a huge rectangle.

Brush the interior of the rectangular, leaving about ¼" on all sides with the filling. Roll up the rectangle, starting at the bottom of the rectangle and working up until the dough resembles a log. Gently pinch the dough to seal it and cut into 6 equal slices.

Flip each slice to reveal a pinwheel and place flat in the Pyrex Deep. Repeat for each slice, there will be a slight space between rolls.

Allow the rolls to rise again for 30 minutes in a warm space and then bake for 25-30 until golden brown and bubbly.

Cool slightly and add desired amount of frosting, you do not need to use all of it. Frosting will last up to 1 week in the refrigerator.

Recipe provided by Pyrex

Layered Banana Pudding

Makes 1 7"x11" banana pudding

Serves 6-8

2 instant banana pudding packages

1-quart whole milk

1 11-ounce box wafer cookies

2 8-ounce containers whip topping

1 bunch bananas, sliced

In a large bowl, combine instant pudding and whole milk. Whisk using a hand or stand mixer until voluminous and pudding-like in texture. Set aside.

Using a spoon or offset spatula spread a layer of pudding on the bottom of a 7"x11" Pyrex Deep and then add a layer of cookies. Top cookies with another layer of pudding, followed by a layer of whip topping and sliced bananas.

Continue to add layers, starting with cookies, pudding, whip topping and bananas until all ingredients are gone.

Finish with whip topping and scatter the broken or extra cookies on top with remaining sliced bananas.

Wrap and chill for 3 hours and or up to 1 day. Serve and enjoy.

Recipe provided by Pyrex

Party Sliders



Makes 18 slider size sandwiches
Serves 6

18 slider buns
1 cup mustard, approximately 1 tablespoon per bottom bun
1 lb. sliced deli meat such as ham or turkey
¼ cabbage, thinly sliced
18 pickle slices
½ lb. Swiss cheese
2 sticks butter
2 tablespoons dry mustard powder
2 tablespoons Worcestershire sauce
¼ cup of brown sugar

Preheat oven to 350° F. Spray a 9"x13" Pyrex Deep with cooking spray.

Separate the tops and bottoms of the buns and line the bottoms on the base of the Pyrex Deep, creating a 3x6 grid of roll bottoms. Add 1 tablespoon of mustard to each bun and layer sliced deli meat, dividing evenly.

Equally divide sliced cabbage over meat and then top cabbage with 1 sliced pickle. Evenly disperse cheese and sandwich each with the bun top.

In a small saucepan melt butter, mustard powder, Worcestershire sauce and brown sugar over low heat until melted. Pour over sandwiches and bake for 30 minutes until bread is slightly toasted the sauce is bubbling.

Cool slightly and serve while warm.

Recipe provided by Pyrex

Sweet Treat Spring Cake



Makes 1 7"x11" cake

Serves 8-10

- 2-pound cake loafs
- 2 8-ounce containers whip topping
- 1-quart strawberries, hulled and sliced
- 1-pint raspberries
- 1-pint blackberries
- 1 11-ounce box wafer cookies (Optional)

Slice pound cake loaves into 3-4 slices lengthwise and fit into the bottom of a 7"x11" Pyrex Deep by layering three across, adjusting or cutting as needed. Don't worry if the bottom is not completely covered.

Spread a layer of whip topping and scatter sliced strawberries, raspberries and blackberries.

Add another layer of cake and repeat with whip topping and berries. Continue to layer until all ingredients are done. You can add a layer of your favorite wafer cookie to add in some crunch. Finish with whip topping and berries decoratively.

Chill and serve when ready.

Recipe provided by Pyrex

You're Gonna Need a Bigger Chip Taco Dip



Makes 1 7"x11" Pyrex Deep taco dip
Serves 8-10 for a meal and 12 for an appetizer/dip

1 tablespoon extra-virgin olive oil
2 lbs. ground beef
1 tablespoon ground cumin
1 tablespoon dried oregano
2 teaspoons salt
1 15.4-ounce can of refried beans
1 red pepper, diced
1 onion, diced
1 10-ounce bag frozen corn, defrosted
4 ripe avocados
½ lemon
3-4 tomatoes, diced
1 16-ounce tub sour cream
2-3 sweet or spicy peppers such as jalapeno or mini bell peppers
½ bunch cilantro, roughly chopped
Handful of sliced black olives

In a large skillet, heat olive oil over medium-high heat. To the skillet add beef and brown on all sides until cooked through. Season the beef mixture with cumin, oregano and salt. Remove from heat and cool slightly.

Using an offset spatula or the back of a spoon evenly spread the refried beans on the bottom of a 7"x11" Pyrex Deep. Top with cooked beef.

Scatter bell pepper and onion on top of beef along with half of the defrosted corn.

In a small bowl mash avocados and season with salt and the juice of ½ lemon. Layer and spread on top of the vegetables.

Add remaining corn on top of the mashed avocados and then scatter cut tomatoes.

Spread sour cream on top of tomatoes and then garnish the dip with cilantro, sliced peppers and olives.

Serve with chips and/or tortillas. Can be eaten right away at room temperature or cold. Refrigerate after making.

Recipe provided by Pyrex