

Propane Living

10 Ways to Warm Up with Propane This Winter



1. Warm up without piling up the blankets. Propane furnaces provide consistent heat, providing the same warmth no matter how cold it is outside. If your electric furnace is struggling to keep a room warm, consider upgrading to a propane furnace to get to your desired temperature more efficiently. Propane furnaces produce warmer air, which is cozier than the below-body-temperature air electric heat pumps deliver.

2. Snuggle up to the warmth of a propane fireplace. Propane fireplaces can offer warmth at the touch of a button, taking a room from zero to cozy in no time with its instant on/off and adjustable heat. Propane fireplaces not only provide up to six times the heating capacity of wood-burning models, but there is also no smoke, as well as no soot, ash, or sawdust to clean up and no firewood to store.



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Holiday Ham Recipe INSIDE

Honey Glazed Ham Recipe

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24 Servings

6 Ingredients
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10 minutes Prep Time

1 hour 45 minutes Cook Time

For a simple yet delicious main dish to add to any holiday spread, try out this honey glazed ham recipe. Sweet, savory and a touch tangy, this juicy ham is perfect for serving during festive occasions like New Year's Day. McCormick combines honey, brown sugar, ginger, mustard and a touch of cinnamon to whip up the most flavorful glaze that'll transform your holiday ham from simple to sensational. After brushing the glaze onto the ham and roasting it in the oven, you'll be left with a beautifully golden, shiny finish. For a full holiday feast, serve this honey glazed ham with ginger glazed carrots, garlic mashed potatoes and creamed corn, and finish off with an apple pie for dessert.



INGREDIENTS

- 1 bone-in spiral-cut ham, about 10 pounds
 - 1 cup honey
 - 1/2 cup firmly packed brown sugar
 - 1 teaspoon McCormick® Ground Ginger
 - 1 teaspoon McCormick® Ground Mustard
 - 1/2 teaspoon McCormick® Ground Cinnamon
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INSTRUCTIONS

- 1 Preheat oven to 325°F. Place the ham on its side in roasting pan. Mix honey, brown sugar and spices in small bowl until well blended. If mixture is too thick, microwave on HIGH 30 seconds to 1 minute or until smooth, stirring after 30 seconds. Brush 1/2 of the honey mixture over ham, gently separating the slices so mixture can reach middle of ham. Cover loosely with foil.
- 2 Bake 1 hour, basting occasionally with pan drippings. Remove foil. Brush with remaining honey mixture. Bake 45 minutes longer. Serve ham with pan drippings.
- 3 Tips on How to Cook a Ham in the Oven:
 - Fully cooked ready-to-eat ham, whether it's bone-in, boneless or even spiral cut, can be served cold or warmed.
 - If you're wondering how long to bake a ham, we suggest about 10 to 12 minutes per pound in a 325°F oven. For a fully cooked (ready to eat) ham, heat until internal temperature reaches 145°F. For a fresh ham that must be cooked before serving, heat until internal temperature reaches 165°F.
 - Place ham in a roasting pan and bake in the lower half of the oven, covered with foil to retain moisture. To keep ham juicy, you can add about 1 cup of water, stock, or even apple juice to the pan.
 - Before heating, brush ham with your favorite glaze—use only half and save the rest for basting during last 30 to 45 minutes of baking.
 - Not sure how much ham to buy to feed the family? Go with about 3/4 pound per person for a bone-in ham, or 1/2 pound per person for boneless.

*Photograph & recipe are courtesy of McCormick®
www.McCormick.com*

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3. Relax in a hot bath or take a long hot shower to warm up from the chill of winter. Both propane tankless water heaters and standard tank water heaters have their advantages over electricity, including savings. Additionally, tankless water heaters offer endless hot water, and propane-powered standard tanks provide the same amount of hot water as electric versions, but with a more compact tank.

4. Take advantage of the diversity that propane boilers provide. Propane boilers can serve home heating and hot water needs with high efficiency levels, reliable systems, and versatile designs.

5. Warm up your bathroom and house floors with radiant heat. A propane water heater or boiler heats water that is pumped through a floor tubing system and heats from the floor up.

6. Grab a warm towel & clothes from your propane powered clothes dryer. Propane dryers heat faster than electric dryers, relax more wrinkles and cost less to operate.

7. Dive into the warmth that propane pools provide or take a dip into steaming, cozy propane-heated spa. Propane models are up to 95 percent energy efficient and can provide over twice the heating rate as electric heat pump water heaters at a lower cost.

8. Boost the temperature of certain rooms of your home with an indoor space heater. Propane space heaters can offer heat without having to rely on the electric grid. Quick Tip: Heaters identified as “outdoor use only” should never be used indoors.



9. Feel the heat of a decorative outdoor propane fireplace, hearth, or pit. Environmentally friendly, weather-proof propane hearths allow homeowners to enjoy the great outdoors year-round.

10. Warm up with propane patio heaters while entertaining and dishing up meals to guests in your winter outdoor oasis. Propane patio heaters provide up to a 20-foot radius of heat and can raise the outdoor air temperature as much as 30 degrees.

For more about the advantages of propane, visit www.propanecounciloftexas.org.

Rebates Available: Expiring Soon



The Propane Council of Texas 2022 Texas Saves with Propane Appliance Rebate Program is coming to a close soon. Don't miss out.

Purchases made January 1, 2022, through December 31, 2022, may be eligible.

2022 Propane appliance rebates amounts are:

- \$300 propane water heater
- \$300 propane boiler or furnace (including backup)
- There is a \$600 cap per Texas household.

The deadline to receive 2022 appliance rebate applications is January 15, 2023.

A safety inspection is required by your propane provider and all application must be received by the propane provider.

Check fund availability and learn more about the program at www.txsavewithpropane.com.

Questions? Please email rebates@propanecounciloftexas.org.

Mailing Updates

You are receiving this newsletter at the request of your propane provider through a partnership with the Propane Council of Texas, a non-profit foundation dedicated to propane education and safety.

Please note: If you have any changes to your address, please contact your propane provider directly.

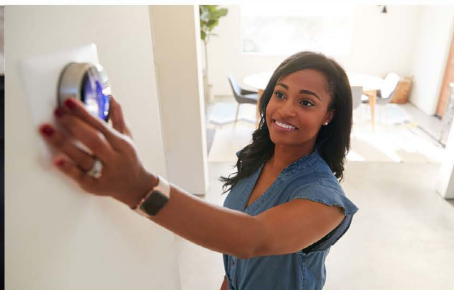
**TAKE A
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**IN THIS
ISSUE**

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REBATE UPDATE



NEW YEAR'S HAM RECIPE & MORE

