



Holiday Baked Ham

Ingredients:

- 1 bone-in smoked ham (8½ pounds)
- 1 can (20 oz.) sliced pineapple in syrup
- 1 cup apricot preserves
- 1 teaspoon dry mustard
- ½ teaspoon ground allspice
- Whole cloves
- Maraschino cherries

Directions:

- Preheat oven to 325°.
- Remove rind from ham. Place ham on rack in open roasting pan, fat side up. Insert meat thermometer with bulb in thickest party away from fat or bone.
- Roast ham in oven about 3 hours.
- Drain pineapple; reserve syrup.
- In small saucepan, combine syrup, preserves, mustard and allspice. Bring to boil; boil, stirring occasionally, 10 minutes.
- Remove ham from oven, but keep oven hot.
- Stud ham with cloves; brush with glaze. Using wooden picks, secure pineapple and cherries to ham. Brush again with glaze.
- Return ham to oven. Roast 30 minutes longer or until thermometer registers 160° (about 25 minutes per pound total cooking time).
- Brush with glaze 15 minutes before done. Let ham stand 20 minutes before slicing.

Yield: 8-10 servings