

AUTUMN SPICED PINEAPPLE GLAZED HAM

INGREDIENTS

one 10 oz can unsweetened pineapple rings (drain & reserve juice)	10 whole cloves, approximately
3 tablespoons Dijon or spicy brown mustard	1 smoked ham butt, any size (I used a 7lb ham)
1 cup brown sugar, packed	
¼ cup honey	
¼ teaspoon each of: ground cinnamon, ground cloves & ground ginger	
½ teaspoon each of freshly grated nutmeg & paprika	

LET'S MAKE IT!

MAKE GLAZE

In small saucepan over medium heat, add pineapple juice & mustard, brown sugar, honey and spices. Stir over medium heat until slightly thickened.

ASSEMBLE HAM

Line deep baking dish with parchment paper (or not if you like scrubbing dishes). Place ham, flat side down in baking dish. Arrange pineapple rings on top of ham using cloves to secure pineapple to ham. Drizzle a few spoonful of glaze on top of ham.

BAKE

Preheat oven to 325°F. Drizzle a few spoonful of glaze on top of ham. Bake according to package directions (my 7 lb. smoked ham cooked 15 minutes per pound) Baste ham with remaining glaze every 20-30 minutes during cooking. Remove ham from oven and pineapple from ham, discarding whole cloves. Slice ham, drizzle glaze on top. Serve remaining glaze on the side.