

## Baked Ham

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A visually appealing ham suitable for any special occasion.

This ham can be made without the cherries and pineapple on the outside and be equally good if the presentation wow factor isn't needed.

### Ingredients

The centerpiece of this dish is the Butcher Boy Ham. Do not buy a spiral cut Ham, my experience is that the juices are all lost out the cuts during cooking.

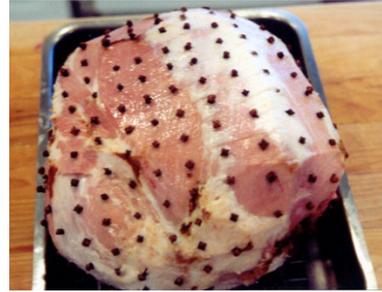
Ingredient	Qty	Units
Butcher Boy Ham	1	Each
Cloves	1	Jar
Light Brown Sugar	1	Lb.
Powdered Mustard	3	Tbs
Pineapple Rounds (1 Lb. cans)	2	Each
Maraschino Cherries (10 Oz jar)	1	Each
Natural wood tooth picks	1	Box

### Directions

Pre heat oven to 325°F.

Unwrap the plastic from the ham and cut the rind off the ham. Rinse briefly under cold water.

Place the ham on the elevated rack of a roasting pan. Insert cloves into the ham on and approximately ¾" spacing.

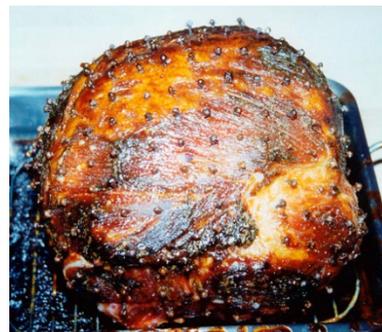


### Ham with the rind cut off and cloves inserted.

Mix the brown sugar, juice from 1 of the pineapple cans, juice from the maraschino cherry jar, and powdered mustard in a small bowl. Pour ¾ of the mixture over the ham using a basting brush to spread it out. Keep ¼ of the mixture for later.

Put the ham in the oven and cook for approximately 15 minutes per pound, a meat thermometer should read approximately 140°F. The Butcher Boy Hams is precooked so food internal temperature for food safety isn't a concern.

Baste the ham every 30 minutes with the juices that accumulate in the bottom of the pan.



### Cooked ham ready to decorate.

If you decided the decorate the ham, raise the oven temperature to 450°F.

Place the pineapple rounds and cherries onto the ham and hold them in place with toothpicks.

Pour the remaining glaze mixture over the ham and place in the oven for 10 minutes. The ham is now ready to serve.