

# SPOTLIGHT RECIPE



## Baked Ham With Honey Glaze

- Preheat the oven to 300 F (conventional) or 250 F (convection).
- Trim excess fat from the ham. Place the ham, fat side up, on a rack in a baking pan.
- Bake 45 minutes in a regular oven or 30 minutes in a convection oven. Remove from the oven.
- Combine the honey, brown sugar and pineapple juice to make a glaze.
- Drain the drippings from the ham. Cut off a thin layer of fat from the ham. Score the top of the ham in a diagonal direction, creating a diamond pattern. Stud with the whole cloves.
- Bake the ham at 400 F for 30 minutes in a regular oven, 350 degrees for 20 minutes in a convection oven.
- Remove the cloves prior to service and carve.

## Ingredients

Makes 12 servings

- 2 1/2 pounds boneless Black Forest ham
- 3 1/8 ounces honey
- 3/4 ounce dark brown sugar
- 2 1/2 teaspoons pineapple juice
- 1 1/2 teaspoons whole cloves

Side dishes

- Mashed Sweet Potatoes
- Seasoned Green Beans With Mushrooms

