



FIRE AND SPACE HAM

Advanced Lifestyle

INGREDIENTS

1 (5 1/2- to 6-pound) less-sodium smoked, fully cooked ham half
Cooking spray
1/2 cup red pepper jelly
1/2 cup pineapple preserves
1/4 cup packed brown sugar (or brown Splenda)
1/4 TSP ground cloves

INSTRUCTIONS

—Preheat oven to 425°.

—Trim fat and rind from ham half. Score outside of ham in a diamond pattern. Place ham on a broiler pan coated with cooking spray. Combine jelly and remaining ingredients, stirring with a whisk until well blended. Brush about 1/3 of jelly mixture over ham.

—Bake at 425° for 5 minutes. Reduce oven temperature to 325° (do not remove ham from oven); bake an additional 45 minutes, basting ham with jelly mixture every 15 minutes. Transfer ham to a serving platter; let stand 15 minutes before slicing.

SERVING INFO: (Serves 18)

3 oz = 1 P

See photo of recipe at [Instagram](#) and [Facebook](#).