



FIRE AND SPICE HAM

Advanced Lifestyle

Ingredients

1 (5 1/2- to 6-pound) 33%-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
1/4 TSP ground cloves

Instructions

1. Preheat oven to 425°.
2. 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.
3. 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.

Portion-Per-Serving Information (Yields 18 servings)

1 serving = 3 ounces = 1 P