
Pinot Noir Glazed Ham

The Windsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 10

1 (10 to 14 pound) fully-cooked ham
whole cloves
1 can (16 ounce) whole cranberry sauce
1/2 cup brown sugar
1/3 cup bottled steak sauce
1/2 cup Pinot Noir wine
2 teaspoons prepared mustard

Preheat the oven to 325 degrees

Place the ham, fat-side up, on a rack in a shallow pan. Score the fat in a diamond pattern. Stud the ham with whole cloves.

Bake for 2-1/2 to 3 hours.

In a saucepan, stir together the cranberry sauce, brown sugar, steak sauce, wine and mustard. Simmer, uncovered, for 7 minutes.

During the last 30 minutes of baking time for the ham, spoon half of the cranberry glaze over the ham. Serve the remaining glaze as a sauce.

Pork

Per Serving (excluding unknown items): 28 Calories; trace Fat (1.4% calories from fat); trace Protein; 7g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 15mg Sodium. Exchanges: 0 Lean Meat; 0 Fat; 1/2 Other Carbohydrates.