

Spiral Ham with Cranberry Glaze

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Servings: 16

*1 bone-in (8 pounds) fully
cooked spiral-sliced ham
1 can (14 ounce) whole-
berry cranberry sauce
1 package (12 ounce) fresh
or frozen cranberries
1 jar (12 ounce) red currant
jelly
1 cup light corn syrup
1/2 teaspoon ground ginger*

Preparation Time: 15 minutes**Bake Time: 3 hours**

Preheat the oven to 325 degrees.

Place the ham on a rack in a shallow roasting pan. Cover.

Bake for 2-1/2 hours.

Meanwhile, for the glaze: In a saucepan, combine the cranberry sauce, cranberries, red currant jelly, corn syrup and ginger. Bring to a boil. Reduce the heat. Simmer, uncovered, until the cranberries pop, stirring occasionally. Remove from the heat. Set aside.

Uncover the ham.

Bake until a thermometer reads 140 degrees, about 30 minutes longer, basting twice with 1-1/2 cups of glaze.

Serve the remaining glaze with the ham.

Per Serving (excluding unknown items): trace Calories; trace Fat (14.3% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Fat.