

SYSCO *Block & Barrel Bone-In Ham w/ Pineapple Glaze*

Ingredients

SYSCO BLOCK & BARREL BONE-IN 15% WA Ham SUPC 8127128	1 ham	Glaze:	
		Apple Jelly	1-12 oz. jar
		Pineapple Sundae Topping	1-12 oz. jar
		Ground Mustard, Dry	1 3/4 oz.
		Prepared Horseradish	2 T
		Black Pepper	1T

Preparation

1. Pre-heat oven to 325° F
2. Score ham with a sharp knife in a diamond pattern.
3. Place ham in a shallow baking dish or roasting pan, cover with foil and bake for 1 hour 15 minutes.
4. In a small saucepan over low heat combine apple jelly, pineapple topping, ground dry mustard, horseradish and black pepper.
5. Heat, stirring occasionally until apple jelly has melted and ingredients are warm.
6. Uncover the ham and brush with glaze.
7. Bake an additional 30-40 minutes brushing glaze on every 10 minutes.

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