

Horseradish & Pineapple

Ham Glaze

Recipe by Christy, The Girl Who Ate Everything



Ingredients:

- 1 Jones Dairy Farm Hickory Smoked Ham
- 1 (8 oz) can crushed pineapple with juice
- 1/2 cup pineapple preserves
- 1 1/2 tablespoons prepared horseradish (more or less to taste)
- 2 tablespoons Dijon mustard
- 1/2 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon allspice

Directions:

Remove ham from refrigerator one hour before cooking.

Preheat oven to 350°F. Place fat side up on roasting rack placed in roasting pan.

Cook uncovered for 15 minutes per pound or until internal temperature reaches 140°F.

While ham is cooking, prepare glaze. In medium sauce pan over medium heat add crushed pineapple and juice, pineapple preserves, horseradish, Dijon mustard, brown sugar, cinnamon, and allspice. Bring mixture to boil; remove from heat and set aside until ready to use.

Halfway through cooking, score ham in diamond pattern with 1/2-inch deep cuts. Brush half of glaze on and continue cooking. Cover with foil tent if ham begins to brown too much.

Once ham reaches internal temperature of 140°F, remove from oven and brush with remaining glaze. Let ham rest for about 10 minutes before slicing.