

Tiefenthaler's Award Winning Bone In Smoke & Cured Ham

Ingredients

1 Tiefenthaler Award Winning
Smoked & Cured Bone In Ham

Thawed-Not frozen



Fruit Glaze:

1/2 cup Raspberry Jam

1/4 cup corn syrup

Glazing is a great way to add flavor to a ham. Glazing should be done 30 minutes before ham is ready to serve. Remove the pan from oven and brush glaze on ham. After you have glazed the ham, return it to oven for the last 30 minutes.

Other glazes to try:

1/2 cup brown sugar with 1/2 cup honey

1/2 cup maple syrup with 1/2 cup brown sugar

Heating Instructions:

Preheat oven to 300°F.

This ham is fully cooked and all that needs done is to heat it up or you can eat it cold. Place thawed ham (if you have a cut side put that side down) in a shallow roasting pan and cover loosely with aluminum foil. You may add 1 cup of water to pan if desired. Roast until internal temperature of meat reaches 140°F.

Cooking time estimate :

Whole Ham 15 to 18 minutes per pound

1/2 ham 18 to 20 minutes per pound

Note: Start with meat at refrigerated temperature. Remove the ham from the oven when it reaches 5° to 10°F below the desired doneness; the temperature will continue to rise as the meat stands.



Tiefenthaler's Crockpot Brown Sugar Pineapple Ham

Ingredients

- 1 Tiefenthaler Award Winning Smoked & Cured Bone In Ham Thawed-Not frozen
- 3 1/2c. Brown Sugar
- 1/2c. Honey
- 1 20oz. Pineapple Tidbits or Chunks (do not drain)



Directions:

In Large Crockpot, cover bottom with 2c. Of the brown sugar.

Place ham on top of the sugar, pour honey over ham evenly.

Add the pineapple around the sides and top of ham

Top with the remaining 1 1/2c. brown sugar, make sure its evenly distributed over the top of ham.

Cover and cook on low for
3 1/2-4hrs.

