

Ham with Pineapple

Jacob · 29/09/2024



Prep Time

4 hrs 20 mins

Difficult

Medium

Servings

20

Description

I love ham with pineapple This spiral ham with a brown sugar and pineapple glaze will receive applause for its beautiful presentation and irresistible flavor You will definitely want to have some leftovers

Ingredients

— - 1 (12 pound) bone-in ham - ½ cup whole cloves - 1 (20 ounce) can pineapple rings in heavy syrup - 1 (12 fluid ounce) can or bottle lemon-lime flavored carbonated beverage - ½ cup packed brown sugar - 1 (4 ounce) jar chopped maraschino cherries

Instructions

1. Preheat the oven to 325 degrees F (160 degrees C). Place ham in a roasting pan. Use a sharp knife to score ham rind with a diamond pattern. Press a clove into the center of each diamond. Drain juice from pineapple rings into a medium bowl; stir in lemon-lime soda and brown sugar. Coat ham with juice mixture and arrange pineapple rings on ham. Place a maraschino cherry in the center of each pineapple ring and secure with a toothpick. Bake uncovered
2. basting frequently with pan juices
3. in the preheated oven until the internal temperature of the ham is 160 degrees F (72 degrees C)
4. 4 to 5 hours. Be sure the meat thermometer does not touch the bone. Remove toothpicks before serving.