

Cherry Ham Glaze

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

12

Description

This cherry ham glaze give any ham a delicious sweet and slightly tart taste I glazed a ham for Thanksgiving with this and my company couldnt get enough of it I was out of ham by the next day

Ingredients

— - 3 tablespoons water - ¼ cup white vinegar - 2 tablespoons light corn syrup - 1 (12 ounce) jar cherry preserves - ¼ teaspoon ground cinnamon - ¼ teaspoon ground cloves - ¼ teaspoon ground nutmeg

Instructions

1. Stir together water
2. vinegar
3. corn syrup
4. preserves
5. cinnamon
6. cloves
7. and nutmeg in a saucepan over medium-high heat. Bring to a boil
8. then reduce heat to low and simmer for 2 minutes. Brush 1/4 to 1/3 cup of this glaze over your ham about 30 minutes before it is finished baking. Stir any ham drippings into the remaining glaze and serve alongside the sliced ham.