



Rita39s Sweet Holiday Baked Ham

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2 hrs 30 mins

Description

This Thanksgiving ham with maraschino cherries pineapple slices brown sugar honey and many more yummy ingredients is my moms recipe Youll love it and its not just for the holidays its great any time of year

Ingredients

- - 1 cup maple syrup - 1 cup orange juice - 1 cup ginger ale - ½ cup brown sugar - ½ cup honey - 1 (10 ounce) jar maraschino cherries
- halved - 1 (12 pound) fully-cooked
- bone-in ham - 1 large heat-resistant nylon oven bag (such as Reynolds Oven Bags) - 1 (15.25 ounce) can pineapple slices in juice
- drained - 1 box round wooden toothpicks

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Mix maple syrup
2. orange juice
3. ginger ale
4. brown sugar
5. and honey together in a medium bowl. Stir in juice from maraschino cherries
6. and 1/2 of the cherries. Score the outer edge of the ham with a sharp knife in a diamond pattern. Cuts should be about 1/4 inch deep to allow the ham to soak up the juice. Place ham into an oven bag
7. and carefully pour the juice mixture over it
8. keeping all of the juice in the bag (it may look like there is too much juice
9. but the ham will soak it up while baking). Place pineapple slices on top of ham
10. and secure with toothpicks. Place cherries into the center of pineapple rings
11. and secure with toothpicks also. Tie the end of the bag closed with the ties provided
12. place in a large roasting pan
13. and cut a few small slits in the top of the oven bag. Bake ham for 2 hours in the preheated oven. The internal temperature should be 140 degrees F (60 degrees C) when done. Be sure not to touch the bone when taking the temperature. Remove ham from bag to a serving plate
14. and let stand for 10 minutes before carving.