



Ingredients:

1 HAM

GLAZE

½ CUP BROWN SUGAR
½ CUP PINEAPPLE JUICE
½ CUP ORANGE JUICE
1 T PREPARED MUSTARD

Directions

Place ham in a covered pan with a small amount of water (approx 1 cup). Bake 20 minutes per pound at 325° until the ham reaches 160° internally.

Prepare Glaze: Stir glaze ingredients and heat to boiling

Mix 1-1/2 T of corn starch with 1 T of water and stir into the boiling mixture.

During the last ½ hour of baking time, remove any liquid in the baking pan of the ham and pour the glaze mixture over the ham. Return to the oven and bake ½ hour uncovered. Baste the ham with glaze from the bottom of the pan after 15 minutes and again when the ham is finished.