

Easter Ham

Ingredients:

1 half shank ham

½ cup brown sugar

½ cup of honey

½ cup of pineapple juice

¼ tsp. cinnamon

Place ham on a wire rack above a broiling pan so that the juices drip into the pan and rise up to add some flavor. Cook the ham covered except for the last half hour.

Fill your injector with pineapple juice and inject into the ham all over. Take the remaining pineapple juice and brush all over the ham. Do not worry if it drips into the pan as these just steams up to flavor your ham.

Cover with tin foil and place into the oven and bake per package instructions. It's usually around 20 minutes per pound.

Meanwhile, make your glaze. Add the honey to the brown sugar and cinnamon. Mix this well. When ready to glaze the ham; add a little hot water at a time (about a tbsp.) until you have a glaze that is not too thin that it won't stay on the ham.

Put back into the oven and let cook about 25 minutes.

Wham; there you have it. It has a nice sweet taste and is juicy and tender.

Of course there are many glazes for ham, so don't be afraid to experiment with some of them.