Old School Pineapple Glazed Baked Ham

From the Kitchen of Deep South Dish

INGREDIENTS

- 1 (12 pound) fully cooked, bone-in half ham
- Whole cloves, *optional*
- 1 cup 7-up or Ginger Ale
- 1-1/2 cups packed light brown sugar
- 1/2 cup pineapple preserves or well drained crushed pineapple
- 1/2 cup pineapple juice
- 1 tablespoon Creole or other spicy brown mustard
- 1 tablespoon whisky, *optional*
- Large can pineapple rings and large jar stemless maraschino cherries, for garnish, *optional*

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Line a deep baking pan with wide aluminum foil to form a tub for the ham. Place ham in pan cut side down and lightly score fat on the ham by cutting into it slightly, creating a diamond pattern.
3. Insert whole cloves into the corners of each diamond, if desired.
4. Pour 7-up or ginger ale over ham, cover loosely with another piece of foil and bake for 30 minutes.
5. Mix together the brown sugar, pineapple, mustard and whisky, if using. Add enough of the pineapple juice to form a thick, but pourable glaze; pour any remaining juice around ham.
6. Brush about 1/3 of the glaze over the ham and loosely cover with the foil. Return to oven and bake for 45 minutes, basting with some of the remaining glaze a few times.
7. Remove foil and continue baking uncovered for another 20 minutes.
8. Remove ham, brush the remaining glaze over the ham and decorate with pineapple rings and cherries. Return to the oven and bake another 10 to 15 minutes, or until fruit is warmed through and internal temperature on ham reads 145 degrees F on an instant read thermometer.
9. Remove and let rest for 15 minutes, then carve around the bone and the natural seams of the ham, transferring slices back into the pan juices until ready to serve.

NOTES

May also omit the 7-up or ginger ale and use all pineapple juice. I like the fruit to be only warmed through, rather than cooked, so I put it on toward the end. You may put it on earlier if you prefer to cook it more.

For a smaller ham, bake at 350 degrees F for roughly 18 minutes per pound, or until the center of the ham reaches 145 degrees F on an instant read thermometer. Check the instructions on your brand of ham for their recommendations as different companies do give variations on baking.

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