

Mapled Ham

Ingredients:

- 1 (4 pound) boneless ham
- 1 (8 ounce) can pineapple slices, canned in syrup
- 10 whole cloves
- 2 cups water
- 1 cup maple syrup
- 1/4 cup brown sugar
- 2 tablespoons honey
- 2 tablespoons butter

Directions:

- Preheat oven to 350 degrees Fahrenheit (175° Celsius).
- Prick the ham with a fork. Place the pineapple slices on the ham, securing with toothpicks. Press the cloves into the ham. Place the ham in a baking dish with the water.



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Directions: *(continued)*

- In a saucepan over low heat, melt the butter, and mix in the maple syrup, brown sugar and honey until heated through. Pour $\frac{1}{2}$ the mixture over the ham.
- Bake the ham 1 hour and 30 minutes in the preheated oven. Baste frequently with the remaining butter and syrup mixture.
- Remove the ham from heat, and drain pan drippings into a saucepan over medium heat. Cook and stir until thickened, and serve with the ham.