



Quick And Easy Ham Glazes

Pineapple Glaze

- 1 (15.25 oz) can Sliced Pineapple,
drained with juice reserved
- 1 (4 oz) jar Maraschino Cherries, drained
- 1 cup Brown Sugar

Before baking ham, place pineapple slices on ham with toothpicks and place cherries in center of pineapple. In a medium microwave safe bowl combine brown sugar and reserved pineapple juice. Mix together and microwave for about 5 minutes, until mixture is thick, pour some of this glaze over the ham about every 15 minutes in the last hour of baking, until all is used.

Honey Glaze

- 10 to 12 lb. fully cooked bone in ham
- Whole Cloves
- ½ cup Honey
- ½ cup Brown sugar
- 1 tsp. Dry mustard
- 1 tbs. Orange juice

Preheat oven to 325 degrees. Place ham, fat side up, on rack in roasting pan. Insert meat thermometer in thickest part. Bake, uncovered, 2 hours. With sharp knife, remove skin, if any: then score fat into 1-inch diamonds; stud each with a clove. Combine honey, sugar, mustard and orange juice in 1-quart saucepan. Over medium heat bring to boil while stirring. Brush half of honey glaze over ham; bake 30 minutes. Brush with rest of glaze; bake 30 minutes until golden and thermometer reads 130 degrees. Let stand 15 to 20 minutes before carving. 18-20 servings.

Raisin Sauce

- 1 ½ cup Raisins
- 2tsp. Prepared Mustard
- ½ tsp. Salt
- 1 tbs. (or more) Vinegar
- 2 tbs. Cornstarch

Simmer raisins in water to cover for 1 hour. Add mustard, sugar, salt and vinegar. Dissolve cornstarch in small amount of cold water; add to sugar mixture. Bring to boil, stirring constantly. Serve hot with baked ham.

Coke or Pepsi Ham Glaze

- 6 oz Coke or Pepsi
- 2 tbs. Mustard
- 1 tsp. Ground Cloves
- 1/3 cup Brown Sugar

Mix together. Keep basting ham with glaze.

Maple Glaze for Ham

- ½ cup Maple Syrup
- 2 tbs. Mustard
- ½ cup Apple Juice

Spread part of glaze on ham before last 30 minutes of baking; then spread on rest of glaze in 2 or 3 applications (about every 10 minutes). Pour over ham, basting occasionally.

Apple Jelly Ham Glaze

- 10 oz Jar Apple Jelly
- 1 tbs. Mustard
- 1/3 cup Pineapple Juice
- 1 (16 oz.) can Cherry pie filling

Mix jelly, mustard and juices over low heat until dissolved. Baste ham with 1/3 of sauce. Baste every 10 minutes. Heat cherries and add to remaining sauce for serving.

Beer Glaze

1 cup Brown Sugar
3 tbsp. Prepared mustard
½ cup Beer

Mix together brown sugar and mustard, stir to a paste. Gradually add beer, stirring until blended. Brush part of mixture over ham. Continue baking, brushing frequently with remaining mixture.

Sweet Sour Ham Glaze

½ cup Chili Sauce
½ cup Catsup
½ cup Brown Sugar
½ cup Crushed Pineapple
1 tsp. Flour
½ cup Raisins
½ cup Blanched Almonds
1 quart Water

Combine all ingredients in order listed in 1-quart pan. Cook slowly for 1 hour. Serve over cooked ham slices.

Cranberry Glaze

¾ cup Jellied Cranberry Sauce
1/3 cup packed light Brown Sugar
1 ½ tsp. Lemon juice (or to taste)

Stir until blended to spreading consistency.

Brown Sugar and Orange Juice Ham Glaze

1 sm. can frozen Orange Juice
½ can crushed Pineapple
½ cup Sugar
½ tsp. Cloves

Mix well together all ingredients simmer over low heat until the sugar has dissolved. Can use ½ cup sugar, or more if needed. Baste your favorite ham with this.

Orange Marmalade Glaze

1 tbsp. Mustard
1 (10oz) Orange Marmalade
¼ tsp. Ginger
¼ cup Orange Juice

Mix marmalade, mustard, ginger and about 30 minutes before ham is done, spoon ½ over ham. With remaining sauce add orange juice and simmer for about 5 minutes and serve with ham as a sauce.

Cran/Raspberry Glaze for Ham

1 cup Ocean Spray Cran/Raspberry sauce
1/3 cup Brown Sugar
2 tbsp. French's Mustard

Heat together all ingredients, pour half over ham before it is cooked, pour the remaining over ham after it is cooked.