



# EASTER HAM

Recipe Sheet No 20

Hampshire Farmers Markets Recipe Sheets



## Easter Ham

Serves 10

### Ingredients

1 7 to 8lb of fully cooked smoked ham shank  
1 cup maple syrup  
2 Tablespoons cider vinegar  
1 Tablespoon prepared mustard  
Whole cloves

### Method

Combine syrup, vinegar and mustard. Place ham, fat side up, on rack in shallow roasting pan. Pour about 1/2 cup mixture over ham and bake, uncovered, in a preheated 325 degree oven for 1-1/2 hours.

Baste every 30 minutes with additional sauce. Remove ham from oven and score fat into diamond shapes. Insert a clove into each diamond.

Bake ham an additional 30 minutes or until a meat thermometer inserted into the thickest part of meat registers 140 degrees. Let ham rest 15 minutes before carving.