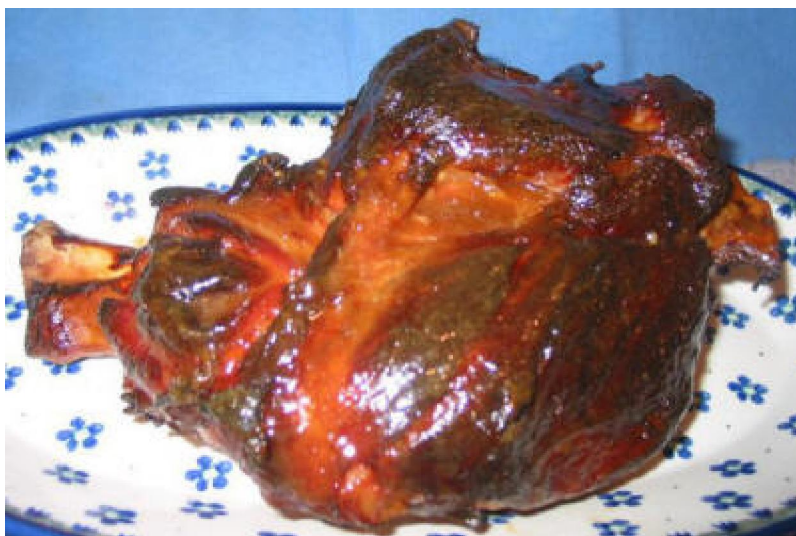


Baked Picnic Ham or Shoulder

Thom Hackett

Servings: 8



This recipe makes a very tasty ham or shoulder beaming with juices. It is a favorite of everyone who tries it.

Ingredients

8 pounds or so, picnic ham or shoulder, whole

Glaze:

1 cup brown sugar, packed, tightly

2 teaspoons dry mustard

3 tablespoons all-purpose flour

4 tablespoons pineapple juice

Cooking Method

Place ham in a large pot with enough cold water to cover ham.

1. Bring water to a boil and boil for 1½ hours to remove excess salt.
2. Drain ham and remove rind from meat.
3. Bake at 325-350° F for 2 hours.

Meanwhile...

1. Prepare glaze by mixing the brown sugar, dry mustard, all-purpose flour, and pineapple juice and mix well.
2. Increase oven temperature to 425° F.
3. Spread glaze over ham.
4. Bake 15-20 minutes basting once or twice with glaze.