

## Pineapple – Mustard Glazed Ham

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Ingredients:

2 medium pineapples, peeled, halved lengthwise, cored, cut crosswise into ¼ inch slices  
3 cups sugar  
2 cups water  
¼ cup country-style mustard  
1 smoked, bone-in ham (10 lbs.), trimmed of excess skin and all but a ¼ inch layer of fat  
40 whole cloves  
1 cup dry white wine

Bring pineapples, sugar and water to a boil in a large saucepan. Reduce heat; simmer, skimming foam. Cook until pineapples are translucent and mixture has reduced to 4 cups, 60 to 80 minutes. Transfer to a large bowl; let cool. Stir in mustard. (Glaze will keep, covered and refrigerated, for 3 days.)

Preheat oven to 350° with rack in lowest position. Score ham with a sharp knife in a pattern of 1 ¼ inch diamonds. Press a clove into the center of each diamond. Place ham, cut side down, in a roasting pan; drizzle wine over the top. Coat ham with half the glaze. Cover with parchment, then foil, and bake for 1 hour. Remove from oven.

Increase oven temperature to 425°. Uncover ham, and coat with remaining glaze (some will fall to the bottom of the pan). Bake, uncovered, basting occasionally, until browned, 40 to 50 minutes. (Tent bone with foil if it becomes too dark.) Transfer ham to a cutting board; let rest for at least 30 minutes before carving. Serve with pan drippings and pineapple.

Cook's Note: Country-style mustard is like a cross between grainy and Dijon mustards. If you can't find it, substitute half grainy and half Dijon.

*Credit: Martha Stewart Living*