

Taste of Home



Baked Ham with Pineapple

★★★★☆

I first learned the technique for cooking pineapple ham for a themed dinner my husband and I hosted. Since it was widely known as the symbol of hospitality, pineapple was the star ingredient on our menu and on this lovely baked ham. —JoAnn Fox, Johnson City, Tennessee

TOTAL TIME: Prep: 10 min. Bake: 2 hours

YIELD: 20 servings.

Taste of Home

Ingredients

1 fully cooked bone-in ham (6 to 8 pounds)

Whole cloves

1 can (20 ounces) sliced pineapple

1/2 cup packed brown sugar

12 maraschino cherries

Directions

1. Place ham in roasting pan. Score the surface with shallow diagonal cuts, making diamond shapes; insert cloves into diamonds. Cover and bake at 325° for 1-1/2 hours. Drain pineapple, reserving 1/4 cup of the juice. Combine brown sugar and reserved pineapple juice; pour over ham. Arrange pineapple slices and cherries on ham. Bake, uncovered, 30-45 minutes longer or until a thermometer reads 140° and the ham is heated through.



© 2021 RDA Enthusiast Brands, LLC

