THE J.M. SMUCKER Co

Cherry-Glazed Ham

Prep Time	Cook Time	Serves	Difficulty
10 mins	1 hr 20 mins	4	N/A

Ingredients

- 10 lb (5 kg) 1 fully cooked whole ham
- 1/2 cup (125 mL) water or fruit juice
- 1 cup (250 mL) **Smucker's®** Cherry Spread
- 3 tbsp (45 mL) red wine vinegar
- 2 tbsp (30 mL) corn syrup
- 1/2 tsp (2 mL) ground cinnamon
- 1/2 cup (125 mL) toasted slivered almonds
- 2 tbsp (30 mL) water or fruit juice

Directions

Step 1:

Preheat oven to 325°F (160°C).

Step 2:

Place ham on a rack in a shallow baking pan. Place 1/2 cup (125 mL) water or juice into pan. Bake covered, in preheated oven for about 1 hour.

Step 3:

Meanwhile, in a saucepan combine the jam, vinegar, corn syrup and cinnamon. Cook and stir until boiling. Reduce heat; simmer 2 minutes. Stir in almonds. Remove from heat.

Step 4:

About 20 minutes before the ham is done, spoon 3/4 cup (175 mL) of the glaze over the ham, basting occasionally. Remove from oven; place on a heated serving platter. Stir the 2 tbsp (30 mL) water or fruit juice into the remaining glaze; heat and serve with the ham.

Images

