

# Holiday Ham

*Unit: 8 Qt. Roaster*

**1 - uncooked ham**

**1/3 - Cup of brown sugar**

**4 - Tbsp. of real maple syrup**

**10 - Cloves**

**1 - Cup Dijon Mustard**

**1 - 8oz can of pineapple juice**

Score the ham with a knife in a criss-cross fashion and place cloves in the center of each cross. In a cold 8qt roaster, place ham flat side down. Whisk together the sugar, mustard and syrup and pour over the ham. Pour the pineapple juice into the roaster.

Finally, cover the unit and rotate the valve below the knob to open. Turn on med-high until valve whistles. Close the valve and reduce heat to med-low and cook for 1 to 1.5 hours depending on the size of the ham.

If crispy top is desired, remove the lid and place under the broiler until golden brown. Allow the ham to rest for a few minutes before carving. You can serve the marinade on the side.