# BAKED HAM WITH SWEET AND SOUR PLUM SAUCE

- 6 lb. Farmland Boneless Smoked Ham, fully cooked
- 15 oz Purple plums packed heavy syrup, drained, pitted, pureed
- 1 cup Crushed pineapple, packed in juice, undrained
- 1/4 cup Green onion, sliced
- 1/4 cup Brown sugar, firmly packed
- 2 Tbsp Seasoned rice wine vinegar
- 2 Tbsp Honey
- 1 Tbsp Cornstarch
- 1 tsp Ginger root, fresh, grated
- 1 Garlic clove, minced
- 1/8 tsp Chinese five-spice

1. Preheat oven to 325°F. Score ham by making diagonal cuts in a diamond pattern. Place ham on rack in shallow roasting pan. Bake for 1 1/2 hours to 1 3/4 hours, until meat thermometer registers 140°F.
2. Meanwhile, combine remaining ingredients in medium saucepan. Bring to boil, reduce heat. Cook and stir for 2 minutes longer. Remove from heat.
3. Brush ham with sauce every 15 minutes during last 30 minutes of baking.
4. Remove ham to serving platter and tent with foil. Let stand 15 minutes. Brush with sauce. Carve and serve with remaining sauce.
5. If desired, garnish with green onion flowers, wedges of fresh plums and unpeeled pineapple.

## ADDITIONAL INFORMATION

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| **Ingredients** | 1 cup Crushed pineapple, packed in juice, undrained, 1 Garlic clove, minced, 1 Tbsp Cornstarch, 1 tsp Ginger root, fresh, grated, 1/4 cup Brown sugar, firmly packed, 1/4 cup Green onion, sliced, 1/8 tsp Chinese five-spice, 15 oz Purple plums packed heavy syrup, drained, pitted, pureed, 2 Tbsp Honey, 2 Tbsp Seasoned rice wine vinegar, 6 lb. Farmland Boneless Smoked Ham, fully cooked |

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| **Course** | Dinner, Entrees |
| **Cuisine** | American, Seasonal Winter |