

Glazed Pineapple Ham

Yield: 18 slices

Photo:- Freepik

Ingredients:

2 1/2 pounds boneless cooked ham, sliced into 18 slices
Two 20-ounce cans pineapple slices
18 maraschino cherries
3/4 cup packed brown sugar
2 tablespoons apple juice
2 teaspoons Dijon mustard

Directions:

1. Preheat the oven to 400 degrees F.
2. Shingle the ham slices in 2 rows on a ceramic baking dish. Top each with a pineapple slice, then place a cherry in the middle of each pineapple ring. Cover with foil and bake for 15 minutes.
3. Whisk together the brown sugar, apple juice and mustard. Remove the ham from the oven, uncover and drizzle with the glaze. Continue to bake, glazing in 5-minute intervals, for an additional 20 to 25 minutes. Serve in the baking dish.

Source: Ree Drummond

Nutritional analysis per serving:

Calories 197 calories
Total Fat 6g
Saturated Fat 0g
Carbohydrates 26g
Dietary Fiber 2g
Sugar 22g
Protein 11g
Cholesterol 36mg
Sodium 522mg