



# Recipes

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## **BAKED HAM WITH A GINGERSNAP CRUST**

7 1/2 lb (3.5 kg) ready-to-serve (fully cooked) bone-in ham	1/8 tsp (0.5 mL) ground cloves
2 tbs (25 mL) sieved apricot jam	1/8 tsp (0.5 mL) nutmeg
2 tbs (25 mL) Dijon mustard	1/2 cup (125 mL) gingersnap crumbs
	1/2 cup (125 mL) packed golden brown sugar

Leaving a thin layer of fat, trim rind and excess fat from ham. Score fat in a criss-cross fashion to make diamonds. Place ham on a rack in a roasting pan. Bake, uncovered, at 325°F (160°C) for 1 1/2 hours. Remove pan from oven. Increase temperature to 375°F (190°C). Let ham cool for 15 minutes. Meanwhile, combine jam, mustard, cloves and nutmeg. Spread jam mixture evenly over ham. Combine gingersnap crumbs and brown sugar. Gently press gingersnap crumb mixture onto ham. Continue baking for 45 minutes or until a meat thermometer registers 140°F (60°C). Let stand for 15 minutes before carving. Serves 8 - 10.

**Cook's Note:** *Alternatively, for hams labeled uncooked or partially cooked and for smoked pork picnic shoulder, bake, uncovered, at 325°F (160°C) for 20 minutes per pound (500 g) or until a meat thermometer registers 160°F (71°C).*