Baked Ham

This is a traditional family recipe for baking hams. Normally, we bought fully cooked hams and "heated them up". I brought this to a family Easter and everyone went NUTS!!! Earlier, I had asked my son if he wanted me to make a Honey Baked clone or the "usual" ham. He answered, "Usual." My family is glad he did. Here's the recipe so that you (and they) can reproduce it. This is really a "seat of the pants" kind of thing as far as measurements go.

One Ham (or partial)
Whole cloves
1 can of Pineapple Rings
Maraschino Cherries
½ cup Brown Sugar
2 liter bottle of Coca-Cola (Other colas may work, but I've never tried them.)

Preheat oven to 350 degrees.

Remove all of the packaging from the ham including the netting. Stick the cloves into the junctions of the horizontal and vertical lines (the intersections). You can put them on every intersection (small hams) or every other one, just be consistent. Use toothpicks to stick the pineapple rings onto the ham. It takes four toothpicks to secure them. Put a Maraschino cherry in the middle of each pineapple ring. Put the sugar and about ¾" of Coke into the bottom of the roasting pan and stir to dissolve. Place the ham in the rack above it. Pour any excess cherry and pineapple juices into the mix.

Bake at 350 degrees for about 10 minutes a pound if you are using a fully cooked ham (recommended) or until the internal temperature is about 120 degrees. Baste the ham often during baking. Add more Coke if there is not enough liquid. Remove and cover. Let it rest for about 15 minutes, slice and serve.

If the spirit moves you, pour the remaining liquid into a sauce pan and reduce it over high heat. Get it down to about a cup, remove from the heat, and whisk in about ½ stick of butter 1 TBS at a time. I didn't do it this year for the family, but I have done it at home. It's quite an awesome sauce. Maybe next year.

PS Since brand DOES matter, I used a "Double G" fully cooked ham. Why? I've had Double G hams before and at $2.19 a pound, it was an offer I couldn't refuse!