

Harriott's Islander Glazed Ham

A bottle of Islander Ginger beer and a just a few other basic ingredients makes a fine glaze for your holiday ham. Purchase two four packs for this recipe, one to use in the recipe and the other to enjoy while you cook!

- 1 (8-10lb.) bone-in hickory smoked pre-cooked spiral sliced ham
- 2 large sweet yellow onions, thick sliced
- 6-8 fresh slices of pineapple, cut into rings

For the glaze:

- 1 cup organic sugar
- 1/3 cup sorghum syrup molasses
- 1 bottle Islander Ginger Beer
- 1/3 cup organic tomato paste
- 2 Tbsp. your favorite hot sauce (optional)
- salt and pepper to taste



Place sliced onions and pineapple in the bottom of a large shallow roasting pan. Place the ham on top, flat side down. Add Islander Ginger Beer to the pan so that liquid comes just to the top of the layer of onions. Cover pan tightly with foil; roast 12-15 minutes per pound at 275 degrees.

While the ham is roasting prepare the glaze. Combine sugar, molasses, Islander Ginger Beer, and tomato paste. Stir over medium heat until sugar dissolves. Season to taste with hot sauce, salt and pepper.

When the ham is done, remove it from the oven; raise the oven temperature to 425. Drain liquid from pan.

Generously brush ham and pineapple rings with Islander Ginger Beer glaze. Bake, uncovered 8-10 mins; glaze again halfway during final roasting time. Roast just until the ham and pineapple are nicely browned.