

# Cherry Coke Ham Glaze

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 2 to 3 hours

Serves: 12 -18 people

**CChints:** There is an old saying that you always cut off the end of the ham before baking. Actually this is an old tale handed down through the years. It all started with the ham that Grandmother was going to cook wouldn't fit in her pan.



12 to 15 pound fully cooked, bone-in ham  
2 cans Cherry Coke  
2 tablespoons whole cloves  
1 teaspoon ground allspice  
1/4 cup brown sugar  
1 teaspoon dry mustard  
1/4 teaspoon ground cloves  
1/2 teaspoon ground cinnamon

Preheat oven to 325 degrees F and get out a 9x13 baking pan or roasting pan with a rack. The general rule for baking time is 15 minutes for every pound of ham.

Trim off the extra fat from the ham, leaving about 1/4 inch thick layer. Using a sharp knife, run the it through the outer fat layer in a criss-cross design or diamond pattern about 1 inch apart. Push the whole gloves into the ham's fat in a even pattern over the ham.

Pour 1 can of Cherry Coke in the bottom of the pan and bake it uncovered for 1 hour, basting every 15 minutes with the Coke and pan juices. Use 2 kitchen timers, one to keep track of the hour baking time and the other to keep track of the 15 minute basting time.

In a medium size bowl, combine the other can of coke and all the spices. After the first hour, remove the ham from the oven at base with this mixture. Put the ham back in the oven and brush every 15 minutes with the coke and spice mixture until the temperature on a meat thermometer inserted into the middle of the ham registers 140 degrees. This could take another hour 1 or more. If the outside of the ham begins to brown too much, tint it with foil for the remainder of the cooking time.

Take the ham out of the oven and let is stand for 30 minutes. Slice and serve.

Serve with Scalloped New Potatoes\* and a salad with rolls. Leftovers are great for ham sandwiches for the next few days.

\*recipe on this website