

Canadian Glazed Ham

with Cider Sauce



PORK · PORC
MARKETING CANADA

Recipe and image
courtesy of Manitoba Pork

Canadian Glazed Ham with Cider Sauce

5-6 lb / 2.5-3 kg
bone-in, fully cooked
Canadian ham

2¹/₂ cups / 625 mL
cider or apple juice

1 cup / 250 mL
brown sugar, divided

1 tsp / 5 mL
EACH cinnamon, ground
cloves

2 Tbsp / 25 mL
lemon juice

1/2 cup / 125 mL
raisins, optional

2 tsp / 10 mL
prepared mustard

1 Tbsp / 15 mL
cornstarch
[mixed with 2 Tbsp
(25 mL) water]

PORK·PORC
MARKETING CANADA

www.putporkonyourfork.com

Place ham in large roasting pan. Combine cider, 1/2 cup (125 mL) brown sugar, cinnamon, cloves and lemon juice; pour over ham. Cover and roast at 325°F (160°C) for 1 1/2 to 2 hours, basting often. Add raisins, if using. Cover and roast 30 minutes more. Combine remaining brown sugar and mustard; press on to ham. Roast, uncovered 30 minutes more. Remove ham from pan. Skim off any fat from pan. Stir cornstarch mixture into pan juices. Cook and stir over low heat until thickened.

Serve cider sauce with ham.

YIELD: 12-20 servings