



### ***Preparing your Boneless Cure 81® ham***

1. Heat oven to 325°F.
2. Have available a large baking pan, a 1-cup measuring cup and aluminum foil.
3. Remove ham from packaging and place in baking pan.
4. Add 1 cup water to the pan.
5. Cover the pan securely with foil.
6. Bake the ham 20 minutes per pound. The optimum serving temperature is 135°F. to 140°F.
7. See the recipe below for a spiced cranberry glaze recipe.
8. If using a glaze, apply half of the glaze 30 minutes before the ham is done baking.
9. Continue baking, uncovered, 30 minutes.
10. Serve the ham with the remaining glaze.

### **Spiced Cranberry Glaze**

- 1 (16-ounce) can whole berry cranberry sauce
- 1 cup brown sugar
- ¼ cup orange juice
- ½ teaspoon ground cloves
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice

Mix all ingredients over low heat until smooth.

