

Pineapple Glazed Ham

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Ingredients

- 1/2 inch thick slice of ham
- 3/4 c. orange juice
- 1/4 c. brown sugar
- 6 slices pineapple
- 1-2 cloves (handwritten: whole cloves)

Directions

1. Printed directions: Preheat skillet to 350 degrees. Place ham in skillet and cook for about 10 minutes on each side. Remove from skillet and keep hot. Pour orange juice into skillet and add brown sugar. Bring to a boil. Add 6 pineapple slices and glaze the fruit. Arrange fruit on top of ham and pour orange mixture over ham and serve at once.
2. Handwritten notes: Preheat oven to 350°. Put ham in rimmed cookie sheet. Cover with everything else. Let cloves float around. Bake until hot.