



Hoisin Glazed Ham

Serves about sixteen people

1- 9 to 10 pound bone in ham
1 cup Hoisin sauce
1 TBS rice wine vinegar
1 TBS soy sauce
1 TBS mustard

Preheat the oven to 375 degrees.

Score the ham by using a sharp knife and inserting it about 1/3rd inch into the fat. Make some diamond shapes. This will make the skin crispy. Place the ham in a roasting pan.

Place the Hoisin sauce, vinegar, soy sauce and mustard in a small, heavy pan. Bring to a soft boil, stirring constantly. Simmer for a few minutes.

Generously glaze the ham with the sauce, making sure you fill in the diamond crevices. Place the ham in the oven and bake for 30 minutes. Re-glaze the ham and bake for another 30 minutes.

Re-glaze and cover the ham loosely with some foil. Bake for another hour and remove from oven.

Allow the ham to sit for a few minutes. Carve and serve.

1/16th serving - CALORIES 493.14; FAT 31.53 grs (sat 10.25; mono 14.14; poly 4.34); PROTEIN 41.71 grs ; FIBER 0.48 grs; CARBS 10.66 grs; CHOLESTEROL 148.46 mg; IRON 1.82 mg; SODIUM 2858.69 mg; CALCIUM 28.99 mg