

Fresh Pork Ham

1 ONION
1 LARGE CARROT
3 STALKS CELERY
SALT
PEPPER
FRESH SAGE,
ROSEMARY
1 TBSP. LIQUID SMOKE (OPTIONAL)



Spray roasting pan with cooking spray for easy clean up.

Place vegetables, herbs, liquid smoke, and water in bottom of roasting pan. Put enough water that it is 2” high in pan. Salt and pepper ham very well and place in the roasting pan fat side up. Bake uncovered at 300 degrees until the internal temperature reaches 160 degrees. Take roast out of oven and let it rest for 20 minutes before carving. Save drippings and pour over sliced ham for extra moisture and flavor. Serve leftovers with BBQ sauce on a hamburger bun! Enjoy!

“Fresh pork ham has not been preserved. It tastes more like a pork roast so keep this in mind when purchasing a ham for the holidays...Chris”