



Holiday Ham, Processed

Ingredients:

I typically buy a butt portion instead of a shank. It has a smaller bone and more meat
unwrap ham
ham is pre-seasoned
discard the glazing packet, if desired

Instructions:

Spray the roasting pan with cooking spray for easy cleanup. Use heavy, wide aluminum foil in both directions and extend it 3 feet past each side of the pan. Place the ham on the foil, then wrap and cover the ham. Bake covered at 325°F for 20 minutes per pound. Let cool, carve, and pour drippings over the ham for added flavor.



Serve leftover slices by frying them in butter on both sides for breakfast!
Keep fattier portions and freeze for making dried beans.



KEEP THOSE LEFTOVERS:

“Refrigerate drippings for up to two weeks to make gravy. Make my ham salad or ham spread with leftover ham. Prepare my butterbean soup and add chopped ham.”

- Tammy