



FAVORITE RECIPE
SERIES

MAPLE GLAZED BLACK OAK HAM

Makes seventeen 4oz. portions

Ingredients

Large Whole Black Oak Smoked Ham (about 8 lb.)

¼ cup – Apple Juice

1 Tbsp. – Maple Syrup

¾ tsp. – Lemon Juice

Preparation

Step one:

Prepare ham according to package instructions

Step two:

In a saucepan, combine apple juice, maple syrup, and lemon juice. Bring to a boil.

Step three:

Reduce heat to low heat and let the glaze simmer until thickened. Remove from heat.

Step four:

Serve ham with warm glaze.