Ham With Raisin Sauce



Easter brunch just isn’t the same without a ham. This April, try our popular Ham With Raisin Sauce. While you entertain the family, your NESCO Roaster prepares ham in just 30 minutes. Sweet and just a little bit fruity, raisins stay soft and plump in our signature sauce. Pour over spiraled ham slices, serve, and get ready for the compliments.

Your Key Ingredient:

NESCO 18 Qt. Roaster Oven

Grocery Ingredients:

6 lb ham

Raisin Sauce

10 oz jar apple jelly

1/4 cup honey
8 oz can crushed pineapple
1 cup raisins

Instructions:

1. Preheat **NESCO Roaster Oven** to 325ºF. Place precooked 6 lb ham on rack and roast for 15-20 minutes per lb or until internal temperature reaches 160ºF. Baste with raisin sauce during last 30 minutes of roasting. Serve remaining sauce with sliced ham.

Raisin Sauce

1. In a 1-qt saucepan, combine ingredients. Cook over medium heat on range until sauce comes to a boil.
2. Remove from heat and serve with ham. Serves 12.