

Pineapple Glazed Ham

Looking for an Easter dish everyone will love? Our Pineapple Glazed Ham is a tried and true holiday favorite. With just a few kitchen ingredients and your NESCO 6 Qt. Roaster Oven, this sweet and salty recipe is ready to go in just a few hours.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

5 lb fully-cooked boneless ham
8 oz can crushed pineapple, undrained
1 large orange, squeezed and peel grated
2 Tbsp honey
1 tsp cornstarch
1 tsp pumpkin pie spice
1/2 tsp ground ginger
2 cups ginger ale
1 small red potato

Instructions:

1. Remove cookwell; cover heatwell. Preheat **NESCO® 6 Qt. Roaster Oven** to 325° F.
2. Score top of ham; place on rack in cookwell. Combine pineapple, orange juice, peel, honey, cornstarch, pumpkin pie spice and ginger in small bowl; stir until mixed. Spoon over ham.
3. Pour ginger ale into cookwell around ham; add potato to liquid.
4. Set cookwell in preheated heatwell. Cover and roast 1 hour.
5. Baste ham with juices. Reduce temperature to 250° F and

slow-roast 1 hour or until internal temperature reaches 120° F on meat thermometer.

6. Remove potato, discard. Baste ham with pan juices before slicing. Serves 8 to 10.