

HOW TO HEAT FULLY COOKED HAM

SPIRAL SLICED HAMS

THESE HAMS ARE DELICIOUS COLD, BUT IF YOU WANT TO REHEAT THEM, THE INSTRUCTIONS ARE OFTEN ON THE PACKAGE. PLACE THE HAM, CUT-SIDE-DOWN, ON HEAVY-DUTY ALUMINUM FOIL AND WRAP THE HAM THOROUGHLY. OR USE AN OVEN ROASTING BAG; FOLLOW INSTRUCTIONS ON THE BAG FOR PREPARATION. BAKE IN A PREHEATED 325 DEGREES F OVEN FOR 10-14 MINUTES PER POUND, OR UNTIL A MEAT THERMOMETER REGISTERS 135 DEGREES F. REMOVE FROM OVEN AND LET SIT FOR 10 MINUTES BEFORE SERVING. IF THE HAM CAME WITH EXTRA GLAZE, FOLLOW THE PACKAGE DIRECTIONS FOR ADDING IT AND COOKING THE GLAZE. TO GLAZE THIS TYPE OF HAM, TURN THE OVEN TO 400 DEGREES F, BRUSH THE HAM WITH THE GLAZE, AND BAKE FOR 10-15 MINUTES UNTIL THE GLAZE IS BROWNED AND BUBBLING. LET STAND FOR 10 MINUTES BEFORE SLICING TO SERVE.

SLOW COOKER METHOD FOR HEATING HAM

HAMS EMERGE VERY MOIST AND TENDER FROM THE SLOW COOKER. MAKE SURE THAT THE HAM WILL FIT INTO YOUR SLOW COOKER. PLACE THE HAM IN THE APPLIANCE AND ADD THE GLAZE INGREDIENTS. YOU CAN ALSO JUST ADD SOME COKE OR PEPSI, CHICKEN BROTH, OR WATER; ABOUT 1 CUP WILL DO IT. COVER AND COOK ON LOW FOR 5-8 HOURS, UNTIL HAM IS THOROUGHLY HEATED. IF YOU WANT TO GLAZE THE HAM, PLACE ON A BROILER PAN AND COVER WITH GLAZE; BROIL 10" FROM THE HEAT FOR 10-15 MINUTES, WATCHING CAREFULLY, UNTIL GLAZE IS COOKED.

OVEN METHOD FOR HEATING HAM

THE GOAL IS TO REHEAT THE HAM WITHOUT DRYING IT OUT. THE BEST WAY TO DO THIS IS TO PLACE THE HAM ON A RACK IN A ROASTING PAN. ADD WATER TO THE BOTTOM OF THE PAN AND COVER THE WHOLE THING TIGHTLY WITH FOIL. BAKE AT 325 DEGREES F FOR 16-20 MINUTES PER POUND, UNTIL A MEAT THERMOMETER REGISTERS 135 DEGREES F. UNWRAP THE HAM AND APPLY THE GLAZE; INCREASE THE HEAT TO 400 DEGREES F AND BAKE FOR 15-20 MINUTES LONGER UNTIL THE GLAZE IS BURNISHED.

GRILL METHOD FOR HEATING HAM

IT'S DIFFICULT TO GRILL A WHOLE OR HALF HAM BECAUSE THE METHOD USES SUCH DRY HIGH HEAT. HAM STEAKS OR SLICES, HOWEVER, CAN BE WONDERFUL GRILLED. IF YOU DO WANT TO GRILL A LARGE HAM, USE THE INDIRECT COOKING METHOD AND MAKE SURE THAT THE COALS BURN DOWN TO A GRAY ASH COATING BEFORE YOU ADD THE HAM. YOU DO HAVE TO CAREFULLY READ THE LABEL OF THE HAM YOU PURCHASE TO MAKE SURE YOU PREPARE IT PROPERLY. IN THIS CASE, YOU ARE JUST REHEATING THE HAM, AND THE MOST IMPORTANT CONSIDERATION IS TO MAKE SURE IT DOESN'T DRY OUT.

WHAT ABOUT GLAZING?

GLAZES, OF COURSE, ADD MORE FLAVORS TO HAM AND MAKE THE MEAT LOOK GORGEOUS TOO. GLAZES CAN RANGE FROM A SIMPLE BRUSH OF MAPLE SYRUP TO COMPLICATED MIXTURES MADE OF SUGARS AND SEASONINGS. THEY SHOULD BE ADDED DURING THE LAST 20-30 MINUTES OF HEATING TIME SO THEY DO NOT BURN. IF YOU'D LIKE, YOU CAN SCORE THE HAM SURFACE AND INSERT WHOLE CLOVES IN EACH INTERSECTION. THIS ADDS WONDERFUL FLAVOR AND MAKES FOR A BEAUTIFUL PRESENTATION.

HAM, THE ALL-PURPOSE LEFTOVER

YOU CAN USE LEFTOVER HAM IN SOUPS, CASSEROLES, PASTA DISHES, AND SALADS. AND, LIKE TURKEY LEFTOVERS AT THANKSGIVING, HAM MAKES A WONDERFUL SANDWICH. IT'S A PERFECT PAIRING FOR MANY EGG DISHES. CHOPPED HAM TASTES GREAT IN FRITTATAS - AN EGG DISH RESEMBLING AN OMELET THAT'S NOT FOLDED OVER AND IS USUALLY FINISHED UNDER THE BROILER - AND QUICHES. HAM IS IDEAL PAN-FRIED AND SERVED WITH SCRAMBLED EGGS. REMEMBER TO SAVE THE HAM BONE FOR YOUR SOUPS. ESPECIALLY BEAN AND SPLIT-BEAN SOUP. JUST REMEMBER TO WATCH HOW YOU SALT OR SEASON THE LEFTOVER DISHES YOU MAKE. HAM TENDS TO BE SALTY AND CAN MAKE WHATEVER YOU'RE MAKING SALTY, TOO.

PINEAPPLE HAM GLAZE

½ CUP PINEAPPLE JUICE AND CHUNKS
1 CUP BROWN SUGAR
4 TSP. PREPARED MUSTARD
2 TO 3 TBSP. LEMON JUICE
1 TSP. GROUND CLOVES

COMBINE INGREDIENTS IN A FOOD PROCESSOR OR BLENDER. (IF A BLENDER IS NOT AVAILABLE, USE PINEAPPLE JUICE WITHOUT THE CHUNKS). BAKE HAM (HALF OR WHOLE). 30 MINUTES BEFORE HAM HAS FINISHED COOKING, REMOVE FROM OVEN. SCORE THE TOP OF THE HAM DIAGONALLY IN A CRISS-CROSS FASHION 1/8 - INCH DEEP USING A SHARP KNIFE. SPOON MIXTURE OVER HAM, BRUSHING TO COVER ENTIRE HAM.

MARMALADE GLAZE

¼ CUP ORANGE MARMALADE
½ TSP DRY MUSTARD
½ CUP BROWN SUGAR
1 TBSP FLOUR
PINEAPPLE JUICE (ENOUGH TO CREATE A THICK PASTE)

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MANGO-ORANGE GLAZE

8 OZ. JAR MANGO CHUTNEY
¼ CUP DIJON MUSTARD
¾ CUP BROWN SUGAR
1 TBSP. ORANGE ZEST
¼ CUP ORANGE JUICE

IN BLENDER CONTAINER OR FOOD PROCESSOR BOWL, MIX TOGETHER GARLIC, CHUTNEY, MUSTARD, BROWN SUGAR, ORANGE ZEST AND JUICE. PROCESS IN FOOD PROCESSOR OR BLENDER UNTIL SMOOTH. POUR GLAZE OVER THE HAM AND BAKE FOR 10-15 MINUTES UNTIL THE HAM IS GLAZED. RETURN HAM TO OVEN FOR FINAL 30 MINUTES OF COOKING, BASTING FREQUENTLY WITH MIXTURE. REMOVE HAM FROM OVEN AND COVER WITH FOIL LOOSELY. LET SIT FOR 10-15 MINUTES BEFORE CARVING.