

Recipe From:



Baked Ham with Raspberry Glaze

Ingredients:

*7- 10 lb Maple Ridge Farms Smoked Ham
2 Tbsp Lemon Juice
1/3 c Seedless Red Raspberry Jam
¼ c Dry White Wine
2 tsp Cornstarch
1 Tbsp Butter*

Directions:

In small saucepan, blend wine and lemon juice into cornstarch. Add about half of the jam. Cook and stir until thickened and bubbly. Stir in remaining jam and butter. Heat and stir until butter is melted. Brush ham with raspberry glaze 10 minutes before end of cooking time.