

# Cranberry Garlic Ham

- Prep Time: 10 minutes
- Cook Time: 2 hours, 20 minutes
- Total Time: 2 hours, 30 minutes
- Servings: 10



## Ingredients:

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- 1 Appleton Farms Smoked Ham Shank Portion\*
- 1 cup Nature's Nectar Apple Cider\*
- 3 Tbsp. Countryside Creamery Butter
- 1 clove garlic, minced
- 14 oz. Sweet Harvest Jellied Cranberry Sauce\*
- 1 Tbsp. Simply Nature Organic Wildflower Honey
- 1 Tbsp. Burman's Dijon Mustard
- 1 Tbsp. Stonemill Essentials Pumpkin Pie Spice\*
- 1 Tbsp. Stonemill Essentials Ground Cinnamon
- 1/2 Tbsp. Stonemill Essentials Ground Cloves\*
- 1 cup Burlwood Brüt Sparkling\*
- Grilled Pineapple Slices (optional)

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. Preheat oven to 300°.
2. Place ham cut side down in baking pan. Pour apple cider over top and cover with foil. Bake for 2 hrs.
3. Meanwhile, in a medium saucepan, melt butter. Add garlic and sauté for 2 minutes. Add cranberry sauce, honey, mustard, spices and sparkling wine.
4. Cook for 5-6 minutes or until cranberry sauce is melted.
5. Remove ham from oven, increase heat to 375°. Baste ham with half the glaze. Return to oven for 15 minutes.
6. Baste ham with the remaining glaze and return to oven for 12 minutes.
7. Allow ham to rest for 10 minutes before serving. Garnish with grilled pineapple slices as desired.



Recipe Courtesy of:  
ALDI Test Kitchen