

* Read directions on Ham ①
for hours

Christmas Ham

- 1) Skin and trim ham on both sides.
- 2) Score ham on diagonal and fill Δ with whole clove
- 3) Place in uncovered roaster.
- 4) Keep basting with $1\frac{1}{2}$ cup sherry wine
- 5) Place $1\frac{1}{2}$ cup H_2O directly in bottom of pan.
- 6) Spread about $\frac{1}{2}$ the following mixture

over top and sides of ham.
2 eggs well-beaten, 1 teaspoon
sherry, 3-4 heaping tablespoons
butter-melted, 1 lb dark brown
sugar, 1 1/2 teaspoon dry mustard,
1/8 t. salt, 1 t. powdered cloves.
7) Place in oven (350°F) Do not
baste for five minutes.
8) Baste every 10 minutes
except for last 15 minutes
9) Raise temp. to (475°F) and