

TOTAL JERK GLAZED HAM



DIFFICULTY:   

PREP
5 MINS

COOK
60 MINS

INGREDIENTS:

- 1 fresh pineapple peeled, scored and diced
- 1 bottle Total Jerk BBQ Sauce
- 1 cup maple syrup
- 1 ham (your choice of size and shape, bone-in optional)



INSTRUCTIONS

1. Preheat oven to 375°F.
2. Combine pineapple pieces, Total Jerk BBQ Sauce and maple syrup in a mixing bowl.
3. Place ham in a roasting pan or casserole dish and pour mixture over and around it.
4. Bake approximately 1 hour or until warmed through with the desired level of caramelization on the ham and pineapple pieces.

How did you embrace your inner **#sauceboss**? Game recognizes game, and we wanna see yours.

