

Pineapple Ham



- 1 can of pineapple rings**
- 1 to 1 1/2 cups light brown sugar**
- 1 jar marchino cherries**

Place ham in pan or roaster. Before cooking, pour the pineapple juice over the ham. Pat light brown sugar over the surface of the ham. Use a toothpick to put pineapple rings and marchino cherries around the ham.

After first hour of cooking, baste ham liberally every half-hour. The internal temperature of ham should be at least 145 degrees before serving. If the pineapple starts to turn brown, put aluminum foil over the ham.

Remove from heat. Rest ham for ten minutes before serving.

Just before serving, baste ham again or put gravy at bottom of pan in a small dish for everyone to ladle on their plate.

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