



## **Boar's Head Ham**

Preheat oven to 325 degrees.

Place in a shallow roasting pan. Add water to pan.

Pat a thin layer of glaze on entire surface of ham, reserve a small amount for basting. Tent ham with aluminum foil, sealing edges tightly to the pan.

Bake 15 minutes per pound. Remove ham 15 minutes before it finishes baking and apply additional glaze if desired.

Raise oven temperature to 425°F and bake uncovered for remaining 15 minutes.