



BAKED HAM

- 1 Smoked Ham
- 20-30 Whole Cloves
- 1 Can Apricots In Juice

DIRECTIONS

1. Using a sharp knife, pierce ham every few inches, placing one clove into each piercing.
2. Pour contents of can into a blender.
3. Process apricots until smooth.
4. Place ham in a baking dish on a rack.
5. Pour pureed apricots over top.
6. Cook in a 325 degree oven for 13 minutes per pound.
7. Baste occasionally with apricot drippings.
8. Slice and serve.