



Chestnut and Squash crackers

Ingredients

- 1 (6 to 8 lb) fully cooked boneless ham
- 1½ cups packed dark brown sugar
- 1 (20 oz) can pineapple slices, drained (reserve ¾ cup juice)
- ½ cup maraschino cherries, plus ¼ cup juice from the jar
- 2 tbsp grainy or Dijon mustard
- ¼ cup apple cider vinegar
- 1½ tsp paprika
- ½ tsp ground cinnamon
- ⅛ tsp ground cloves

Instructions

1. Prepare the Ham

Let the ham rest at room temperature for 1 hour before baking.

Preheat your oven to 325°F (165°C).

Score the top and sides of the ham in a diamond pattern, about ⅛-inch deep.

Line a roasting pan with foil and place a roasting rack inside. Set the ham scored-side up on the rack and pour ½ inch of water into the bottom of the pan.

Cover tightly with foil and bake for 12 minutes per pound—about 1 hr 15 min to 1 hr 35 min total.

2. Make the Glaze

In a saucepan over medium-high heat, combine:

- Brown sugar
- Reserved pineapple and cherry juices
- Mustard
- Vinegar
- Paprika, cinnamon, and cloves

Bring to a boil, then reduce to a gentle boil. Cook for 15–18 minutes, stirring occasionally, until the glaze is thick enough to coat the back of a spoon. Let cool to room temperature.

3. Glaze & Decorate

Remove the ham from the oven and increase oven temperature to 375°F (190°C).

Brush one-third of the glaze over the ham.

Using toothpicks, attach pineapple slices all over the ham, then place a cherry in the center of each

ring and secure with more toothpicks.

Return ham to the oven, uncovered, and bake for 15 minutes.

Repeat the glazing process twice more—brushing with one-third of the glaze each time, baking 15 minutes between each glaze.

Let the ham rest for at least 15 minutes before slicing.