

Islander Ginger Beer Glazed Ham

A bottle of Islander Ginger beer and a just a few other basic ingredients makes a fine glaze for your holiday ham. Purchase two four packs for this recipe, one to use in the recipe and the other to enjoy while you cook!

- 1 (8-10 lb.) bone-in hickory smoked pre-cooked spiral sliced ham
- 2 large sweet yellow onions, thick sliced
- 6-8 fresh slices of pineapple, cut into rings

For the glaze:

- 1 cup organic sugar
- 1/3 cup sorghum syrup molasses
- 1 bottle Islander Ginger Beer
- 1/3 cup organic tomato paste
- 2 Tbsp. your favorite hot sauce (optional)
- salt and pepper to taste



Place sliced onions and pineapple in the bottom of a large shallow roasting pan. Place the ham on top, flat side down. Add **Islander Ginger Beer** to the pan so that liquid comes just to the top of the layer of onions. Cover pan tightly with foil; roast 12-15 minutes per pound at 275 degrees.

While the ham is roasting prepare the glaze. Combine sugar, molasses, **Islander Ginger Beer**, and tomato paste. Stir over medium heat until sugar dissolves. Season to taste with hot sauce, salt and pepper.

When the ham is done, remove it from the oven; raise the oven temperature to 425. Drain liquid from pan.

Generously brush ham and pineapple rings with **Islander Ginger Beer** glaze. Bake, uncovered 8-10 mins; glaze again halfway during final roasting time. Roast just until the ham and pineapple are nicely browned.



*Recipe by Charlotte Culinary Expert, Heidi Billotto:
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*Read more about Islander Ginger Beer at
CharlotteLivingMagazine.com*