

MAIN DISHES

HONEY BAKED HAM

Kay Hays

1 butt or shank of cured ham

1 c. orange juice

1 c. Yellow Label Syrup

1 T. Teriyaki Sauce

pineapple and cherries (optional)

Place ham in a baking dish. Mix the orange juice and Teriyaki Sauce, and put it in the bottom of the dish. If you wish, toothpick the pineapple and cherries on the ham. Pour the Yellow Label Syrup over the ham. Cover tightly with aluminum foil and cook according to directions on the ham. Usually 20 minutes per pound at 350 degrees.