**Oven Roasted Ham:**

**Ingredients**:

* 10-15 lbs. Ham Shank/butt (I prefer shank)
* Cloves - enough to place one in each cut
* Whole Black Pepper - enough to place a couple in the scores
* Garlic sliced in thin pieces - about 5 large cloves
* Honey - as much as needed to cover the whole ham
* Brown sugar - at least 2 cups to pack on the ham
* Apricot jam - 1 jar
* Sliced pineapple (canned)
* Maraschino cherries
* Toothpicks

**Directions**:

1. Take the skin of, leaving at least to ⅛ to ¼ inch of fat.
2. Score the ham with 1 to 1 ½ inch
3. Insert a clove in each intersection
4. At the slits insert the whole peppers and the sliced garlic
5. Cover with honey
6. Cover with brown sugar and pat to form a crust
7. Warm up the apricot jam and slowly pour the jam over without taking of the brow sugar crust
8. Arrange two or 3 slices of pineapple with a Maraschino cherry in the middle with a toothpick holding it in place.
9. Bake for about 15-20 min at 4500
10. Take out and cover with foil and bake for about 1 ½ to 1 ¾ hours at 3750