

Celebration Baked Ham

INGREDIENTS

- 1 large ham, preferably “bone-in”
- 12 oz. Orange Juice
- 1 -- 10 oz. Jar Oregon Hill Country Apple Butter
- 1 -- 11 oz. Jar Oregon Hill Cranberry Apple Preserves



Preheat oven to 350°. Place your ham into a deep baking dish with lid, set aside.

Combine and whisk orange juice, Oregon Hill Country Apple Butter, and Oregon Hill Cranberry Apple Preserves together in a bowl until well blended. Pour the sauce over the ham. Cover. Bake for 1 hour, basting several times. Serve on your favorite platter. Pour some sauce over the ham for a “wet look”.

For a “fancy” ham, score the top and dress it up with pineapple rings and cherries inserted in the center of the rings. Hold them into place using wooden toothpicks and push them low into the ham surface.

Store leftovers in the sauce to retain the moisture.

If using a bone-in ham, lightly rinse the sauce off the bone and place it into a zip-lock bag to use as flavor and “ham bits” in soup, beans, etc. Refrigerate or freeze the bone until ready to use.

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