

**Fun Friday**

**MANGO & PINEAPPLE GLAZED HAM**

6-pound fully cooked bone-in smoked ham  
cup fresh mango, diced  
cup canned pineapple, crushed  
tablespoon cornstarch  
cup brown sugar  
tablespoon mustard  
dash cayenne pepper

Preheat oven to 325 degrees. Place ham on rack inside of a shallow roasting pan. Bake uncovered for 1½ hours.

In a blender combine mango & pineapple. Pour fruit mixture into a medium saucepan. Stir in cornstarch, brown sugar, mustard & cayenne. Cook over medium heat for 10 minutes or until thickened.

Brush glaze over ham during last 45 minutes of baking. When ham is done, let rest for 10-15 minutes before carving.

**servings: 12 / prep time: 10 minutes / cook time: 1½ hours**