

Sweet Peach Spiced Ham

8-10 slices ham (if they are thinner slices you can do about 16-20)

¼ cup butter

¼ cup brown sugar

4 canned peach halves (cut into chunks)

½ cup syrup from canned peaches

1 tsp. clove

½ tsp. cinnamon



In a 2-quart sauce pan, over medium heat, add butter and brown sugar. When butter and sugar begin bubbling, add syrup. Add the peach chunks and spices and heat through about 5-10 minutes stirring occasionally.

In a 9x9 baking dish, fan ham slices. Pour heated peach sauce over the ham, making sure to coat between every slice of ham. Cover with aluminum foil and place in a pre-heated 375° oven for 35-45 minutes. Serve over rice, a root vegetable mash, or your favorite potatoes.