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.

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8-10 slices ham (if they are thinner slices you can do about 16-20)
½ cup honey
½ cup water
¼ cup ghee
4 canned peach halves cut into chunks
½ tsp. allspice
½ tsp. clove
½ tsp. cardamom
¼ tsp. cinnamon

Allergy Alternative Ingredients

*Directions are the same as for the original recipe.

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