

Ferraro's Cucina

Candied Ham

Ingredients

- 1 cup dark **Brown Sugar**
- 1 cup **Real Maple Syrup**
- 1/2 cup **Molasses**
- one pinch of **Ground Cloves**
- one pinch of **Cayenne Pepper**
- 2 teaspoons **Dry mustard**

Preparation

- In a medium pot combine the Corn Syrup, Molasses, Brown Sugar and Spices, mix and heat until thick & smooth.
- Glaze the Ham once before it goes in the Oven.
- Bake your Ham as you normally do according to its size/weight
- Continue glazing it every 10 minutes or so for a maximum candy shell.
- When the Ham is done, give it a final glaze while it's still warm and let it harden up...you can even slice it first and then add some Candy to each slice.
- Enjoy!

