

Cherry-Glazed Ham

- 1 10 pound fully cooked whole ham
- 1cup Herkner's Cherry Topping
- ¼ cup red wine vinegar
- 2 tablespoons light corn syrup
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon ground cloves
- ⅓ cup toasted slivered almonds
- 3 tablespoons water

Place ham on a rack in a shallow baking pan. Bake, uncovered, in a 325 degrees oven about 1-½ hours. Meanwhile, in a saucepan combine the cherry topping, vinegar, corn syrup, and spices. Cook and stir until boiling. Reduce heat and simmer for two minutes. Stir in almonds. Remove from heat. Set aside ¾ cup of the glaze. About 15 minutes before the ham is done, spoon some of the remaining glaze over the ham, basting occasionally. Remove from oven and place on a heated serving platter. Stir the water into reserved ¾ cup glaze heat and serve along with the ham.

