

## Baked Ham with Sweet 'n' Sour Plum Sauce

6 pound fully-cooked boneless ham  
1 15-ounce can purple plums packed in heavy syrup, drained, pitted and pureed  
1 cup undrained crushed pineapple packed in pineapple juice  
1/4 cup sliced green onions  
1/4 cup firmly packed light brown sugar  
2 tablespoons seasoned rice wine vinegar  
2 tablespoons honey  
1 tablespoon cornstarch  
1 teaspoon grated fresh ginger  
1 large clove garlic, minced (1/2 teaspoon)  
1/8 teaspoon Chinese five-spice powder



Score ham by making diagonal cuts in a diamond pattern. Place ham on rack in shallow roasting pan. Bake in preheated oven at 325 degrees F. for 1 hour, 30 minutes to 1 hour, 45 minutes or until meat thermometer registers 140 degrees F.

Meanwhile combine remaining ingredients in medium saucepan. Bring to boil; reduce heat. Cook and stir for 2 minute longer. Remove from heat.

Brush ham with sauce every 15 minutes during last 30 minutes of baking.

Remove to serving platter and tent with foil. Let stand 15 minutes. Brush with sauce. Carve and serve with remaining sauce.

If desired, garnish with green onion flowers, wedges of fresh plums and unpeeled pineapple.

Makes about 24 servings

### Nutrition Facts

Nutrient	Amount Per Serving
Calories	202 calories
Protein	6 grams
Fat	6 grams
Sodium	1396 milligrams
Cholesterol	60 milligrams
Saturated Fat	2 grams
Carbohydrates	11 grams
Fiber	0 grams