

# Ham Baked with Glaze

- 1/2 cup Migliore Tangerine Balsamic Vinegar (or Maple Balsamic)
- 1 tablespoon Dijon style mustard
- 2 tablespoons brown sugar
- 1/4 cup flour

Cook Ham slow (225 degrees for approximately 8 to 10 hours) with some pineapple juice. 1/2 hour before removing Ham from oven. Combine mustard, brown sugar & flour, then blend in Balsamic vinegar to make a paste. Spread paste on top of ham. Toothpick pineapples & cherries and return to oven for last 1/2 hour.