

# Our State eats

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## Shirley's Fresh Baked Ham

1 large, fresh ham  
Water

Place fresh ham in a large pot with just enough water to cover the ham. Boil about 25 minutes per pound, or until the meat is a minimum of 145 degrees. (When you pierce the ham with a fork, there should be no blood.) Remove ham from water. Cover the ham with one of the glazes below, and bake at 350° for about 30 to 45 minutes.

### Molasses Glaze

Pour about 1 cup molasses in a saucepan. Add cinnamon to taste. As soon as glaze is hot, drip over the ham, and bake.

### Cherry or Strawberry Glaze

In a saucepan, heat ½ cup Karo corn syrup and ½ cup strawberry or cherry jelly. Stir. When glaze is hot, drip over the ham, and bake.



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