

**BAKED CANNED HAM**

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
184 cal	3 g	22 g	9 g	57 mg	1447 mg	11 mg

**Ingredient**

HAM,CANNED,COOKED  
 SUGAR,BROWN,PACKED  
 VINEGAR,DISTILLED  
 CLOVES,GROUND

**Weight**

25 lbs  
 10-7/8 oz  
 4-1/8 oz  
 1/4 oz

**Measure**

2-1/8 cup  
 1/2 cup  
 1 tbsp

**Issue****Method**

- 1 Remove wrapping. Place hams in roasting pans.
- 2 Score ham with knife 1/8-inch deep in diamond shape pattern, allowing 1 inch between scores. Insert meat thermometer in center of ham.
- 3 Using a convection oven, bake uncovered on high fan, closed vent, at 300 F. for 1 hour.
- 4 Combine sugar, vinegar and ground cloves. Spread mixture evenly over hams in pan.
- 5 Bake uncovered 30 to 40 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Let stand 20 minutes before slicing. Slice about 1/8-inch thick. CCP: Hold for service at 140 F. or higher.