

BAKED HAM STEAK (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 Slice ham into 4 ounce steaks about 1/4-inch thick.
- 2 Overlap steaks in roasting pans.
- 3 Combine sugar, vinegar, and ground cloves. Spread mixture evenly over steaks in each pan.
- 4 Using a convection oven, bake at 325 F. for 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.