

## **Sangria Ham**

9-pound Ham

½ Cup Brown Sugar

½ Cup Honey

Fresh Pineapple Slices

½ Cup Crushed Pineapple Juice w/½ Cup Water

(or you can substitute the above line with 1 Cup Unsweetened Pineapple Juice)

¼ Oz. Whole Cloves (a good handful)

2 Cups Sangria

Mix Brown Sugar, Honey, Pineapple Juice, Water, & Sangria. Coat all over Ham and between spiral cuts. Top and surround with Whole Cloves and fresh Pineapple Slices. Place in EOC bottom with closed end facing upward. Cover with 5-Quart Wok bottom. MEDIUM – CLICK – LOW. Cook for 4 ½ hours after you turn to LOW (25-30 minutes per pound).