

## PEANUT BUTTER GLAZED HAM

### INGREDIENTS:

❖ Ham	10 – 12 lb.
❖ Chicken Broth	1 Cup
❖ Peanut Butter	½ Cup
❖ Honey	¼ Cup
❖ Garlic	1 Clove
❖ Soy Sauce	2 tsp

### METHOD:

1. Position oven rack in the lower third of your oven.
2. Preheat oven to 325 degrees F.
3. Place ham on a roasting rack in a roasting pan.
4. Place the pan in the oven and roast the ham for 20 minutes per pound. If the ham begins to burn, cover loosely with foil.
5. In a blender or food processor, combine the broth, peanut butter, honey, chopped garlic, and soy sauce.
6. Slather the glaze all over the ham and cook an additional 20 minutes.
7. Remove the ham from the oven and allow it to sit for about 15 minutes before carving.

- ◆ Substitute pb2 powdered peanut butter reconstitute as per label instructions.
- ◆ Retain any and all sauce, or drippings and serve with ham

