

Ham Slices with Glazed Pineapple

Makes 10 servings

1 can (20 ounces) pineapple slices, drained with juice reserved

2 cups packed brown sugar

½ cup yellow mustard

2 teaspoons cornstarch

¼ teaspoon ground cloves

10 thick slices ham (about ½ inch thick)

1. Preheat oven to 350°F. Spray 13X9-inch baking pan with nonstick cooking spray.
2. Layer ham in prepared pan. Bake 15 to 20 minutes or until heated through.
3. Meanwhile, combine reserved pineapple juice, brown sugar, mustard, cornstarch and cloves in medium saucepan; cook and stir 3 to 5 minutes until sauce boils and thickens. Add pineapple slices; cook 1 to 2 minutes until heated through.
4. Serve ham with pineapple sauce.