

Lars
own

Traditional SWEDISH HAM



Prep Time: 10 minutes

Cook Time: Approx. 20 minutes per pound

Ingredients:

1 9-12 lbs Cured Ham

Glaze:

2 Egg yolks

1 Tbsp Sugar

6 Tbsp *Lars' Own Swedish Style Spicy Brown Mustard*

6 Tbsp Fine dry breadcrumbs

Directions:

1. Preheat oven to 350°F. Place the ham, rind up, on a roasting pan lined with aluminum foil. Insert a meat thermometer into the thickest part of the ham making sure it does not touch the bone.
2. Place the roasting pan on the top rack of your oven. When the ham reaches 160°F, pull from the oven and remove the rind. At this time turn your oven up to 450°F.
3. Combine ingredients (egg yolks, sugar, Lars' Own Spicy Brown Mustard) in a bowl. With a pastry brush, brush mixture on the top and sides of the ham. Sprinkle the breadcrumbs evenly over the ham.
4. Bake ham in the 450°F oven for approximately 10 minutes or until golden brown.
5. Garnish with kale, prunes and an apple or orange. Cut ham into slices. Serve hot or cold.

Lars' Own Swedish Style Spicy Brown Mustard is an award-winning mustard that also tastes great on sandwiches, in sauces, dips and marinades.

Ask your retailer about these other fine Lars' Own products:

Lars' Own Swedish Style Mild & Sweet Mustard

Lars' Own Swedish Ginger Snaps

Lars' Own Crispy Onions

Lars' Own Yellow Peas

Lars' Own Brown Beans

Lars' Own Swedish Meatballs

Lars' Own Swedish Pearl Sugar

Lars' Own Belgian Pearl Sugar

Lars' Own Porridge Rice

Lars' Own Limpa Bread