

[BAKED HAM SLICE RECIPES](#)



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Baked Ham Slice Recipe MyRecipes

Combine remaining brown sugar, cinnamon, and cloves. Sprinkle cinnamon mixture evenly over ham slice. Bake, uncovered, 1 additional hour, basting frequently with pan drippings. Let ham stand 10 minutes before slicing.

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Easy Baked Ham Steaks Recipe Allrecipes com

I baked my ham covered. It made a very moist ham slice. I didn't have whole cloves either so I used about a 1/2 t. of ground cloves. Easy recipe to throw together after work.

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Baked Ham Slices Recipe Genius Kitchen

Put ham slices in a single layer in a roast pan with a cover. Combine apple juice, brown sugar, and dry mustard. Pour over ham. Bake, covered, at 350F for about 2 hours, or until liquid reduces to approximately 1/2 - 1 cup. Turn ham slices occasionally during cooking time.

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Baked Ham Slices With Pineapple Glaze Recipe CDKitchen com

Pineapple ham is a sweet and salty staple. These ham slices are brushed with brown sugar and mustard before being finished with a pineapple syrup glaze. Heat oven to 325 degrees F. Mix sugar, mustard and 2/3 cup reserved pineapple syrup. Brush over ham. Bake. Before ham is ready, place pineapple

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Baked Ham Steak with Barbecue Sauce Recipe

This ham steak is baked with a flavorful homemade barbecue sauce. The sauce takes about 5 to 10 minutes to make, and then the ham slice is baked to perfection in the oven.

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Baked Ham Slice Recipe Cooks com

Mix sugar, flour and mustard and sprinkle on ham slice which is in baking dish. Let stand 5 minutes, turn and sprinkle remaining mixture. Bake at 400 degrees 10 minutes.

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Baked Ham Slice Recipe Cooks com

Step 1, Put ham on rack in an open baking pan. Step 2, Bake at 300 degrees for 30 minutes. Step 3, Drain pineapple; keep juice. Step 4, Mix together cornstarch, sugar and cinnamon. Step 5, Add pineapple juice and cook; stirring constantly, until thickened and clear.

<http://ebookslibrary.club/Baked-Ham-Slice-Recipe-Cooks-com.pdf>

Baked Ham Slices With Pineapple Sauce thespruceeats com

Leftover baked ham slices are called for, but purchased ham steaks or thick sliced ham from the deli are excellent alternatives. Allow about 4 to 6 ounces of ham per person (less for children). Allow about 4 to 6 ounces of ham per person (less for children).

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