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DOLE GLAZED BAKED PINEAPPLE HASSELBACK HAM

Just when you thought everything was hasselbacked!

Serves 6

Makes enough glaze for two 4-pound boneless hams

INGREDIENTS

1-20 oz. can Dole pineapple tidbits, strained, juice reserved, and finely chopped
1 cup packed dark brown sugar, about 5 oz.
1/2 medium jalapeno, seeded if desired, about 1/2 oz.
1-1/2 tsp. pure vanilla extract
Kosher salt
7 Tbs. Dijon mustard
One-4lb. fully cooked uncured unflavored boneless baked ham
One-20 oz. can Dole pineapple slices, drained and halved crosswise
1 Tbs. finely chopped parsley for garnish, optional

INSTRUCTIONS

Add the pineapple juice to a medium saucepan. Bring to a boil on high heat. Reduce the heat to medium-high and continue to cook until the juice reduces by about half, 5 minutes. Add all pineapple bits, sugar, jalapeno, vanilla, and 1 tsp. salt. Bring to a boil on high heat. Reduce heat to medium-high and continue to cook, frequently until the sugar dissolves and the pineapple is very soft, and the mixture looks syrupy, about 3 minutes. Let cool slightly, transfer to a food processor with the mustard and process until smooth. Set aside to cool.

Meanwhile, position a rack in the center of the oven and preheat to 350°F. Rinse the ham with water and pat dry with paper towels. Cut the ham crosswise into 1/4- to 3/8-inch-thick slices, about halfway through the meat. Do not cut all the way through the ham. Put 2 halved slices of pineapple next to each other between each slice. As you work towards the smaller end of the ham, use only one-half pineapple between slices. Secure with three bamboo skewers (one in the center, the remaining two on each end), pushing through the entire ham to secure. Transfer to a small, rimmed baking sheet or shallow roasting pan, and add 3/4 cup water to the pan. Brush 3/4 cup of the glaze onto the ham on all sides and into the folds of the cut slices.

Bake the ham for 30 minutes. Remove from the oven and let rest for 15 minutes or up to 1 hour. Before serving, broil on high on center rack until the ham becomes caramelized in places, about 3 minutes (watch closely to avoid burning). Let cool slightly, remove and discard skewers, garnish with the parsley, if using, and serve.