

Coca-Cola Ham

The best a ham can be. Fancy glazes are nice, but nothing is as good as the Coca-Cola ham.

Pre-heat oven to 325 °F.

Place ham flat side down in a 9x11 casserole dish.

Score ham, cutting a centimeter deep in a 2 cm x 2 cm cross-hatched pattern.

Slowly pour the contents of a 12 oz. can of Coke over every scored surface of the ham.

Bake uncovered for the recommended time based on weight. (18-20 minutes per pound for a whole 10-15 pound ham; 20 minutes per pound for a 5-7 pound half; 35 minutes per pound for a 3-4 pound shank.) Baste with drippings collected in casserole dish halfway through time.

You may cover the ham with aluminum foil for the final ~20 minutes, depending on the amount of singe you like.