

Porter Thanksgiving



Time In: _____

Time Out: _____

On Buffet: _____

Thanksgiving Ham

INGREDIENTS

- Very Large Ham (20-24lbs).....
- 2 Bottles of White Karo Syrup.....
- 1 Bottles of Wrights Liquid Smoke.....
- 2 tablespoons of Ground Cloves.....

PREPARATION

- Trip all of fat and rind off of Ham.
- Place Ham in pan large roasting pan with lid.

SEASONING

- Pour 1 bottle of Wrights Liquid Smoke over Ham and rub in.
- Pour 1 bottle of White Karo Syrup over Ham and rub around making sure all of Ham is covered. Sprinkle 1 tablespoon of Ground Cloves evenly over Ham. Put Ham in refrigerator to marinate for 4 to 12 hours.
- Prior to cooking take Ham out of refrigerator and pour remaining bottle of White Karo Syrup over Ham, and sprinkle remaining tablespoon of Ground Cloves evenly over Ham.

Place roasting pad lid over Ham and place into oven. Bake at 225° for 7 to 8 hours. Let Ham cool, then slice and place in buffet pans, ladle pan juices generously over sliced Ham, cover with foil, and refrigerate.

TO SERVE

Place pan on buffet line at 9:30 to warm.