

## Thanksgiving Ham

Precooked ham  
Pineapple slices  
¼ c Teriyaki marinade  
¼ c Maple syrup

Most all of your hams today are precooked. You can hunt and find one that is not but today we will use a precooked ham. Place in a buttered Dutch oven and cover with 5 or 6 pineapple slices (or as many as you like) add all the juice. Drizzle teriyaki marinade and maple syrup over ham. Bake

in a Dutch oven for about 2 hours smaller hams can take an hour. The temp of the ham needs to reach 160 degrees. Over

cooking a ham just dries it out. Put a large scoop of coals on the bottom and top. Add new coals as these cool off every ½ to 1 hour.