**Glazed Ham Slices**

RECIPE



**INGREDIENTS**

* 1 ¼ cup packed brown sugar
* 4 ½ teaspoons all-purpose flour
* 1 ½ tablespoons ground mustard
* ¼ cup ginger ale
* ¼ cup cider vinegar
* 20 4-ounce ham slices

**DIRECTIONS**

1. In a skillet, combine the brown sugar, flour, mustard, ginger ale and vinegar. Bring to a boil over low heat; cook and stir for 2 minutes or until sugar is dissolved and sauce is thickened.
2. Lay ham out in 2-inch full cafeteria pan.
3. Pour sauce over pan and cover with foil.
4. Place ham in 350degrees preheated oven until ham reaches 140 degrees.

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| **Prep Time:** 30 minutes | **Cook Time:** 35 minutes | **Total Time:** 65 minutes | **Yield:** 20 servings |