## RECIPE Laurentide Sweet Riesling Glazed Pineapple Ham

## Ingredients

## DIRECTIONS

- In heavy saucepan, saute shallots in butter 3-5 minutes until soft.
- 2. Add I c Sweet Riesling wine and the thyme, rosemary and red pepper flakes. Reduce by I/2.
- 3. Add the pineapple, maple syrup and mustard. Heat to simmer.
- 4. Remove glaze from heat and divide in 1/2.
- 5. Cook ham per instructions on package. Place cut side down, add 1 c Sweet Riesling wine to roasting pan. Cover with foil.
- 6. Baste ham with 1/2 of glaze during cooking.
- 7. Warm reserved glaze and serve at table with ham.

What to do with leftover ham? Sprinkle glazed ham and pineapple chunks over that next pizza you make....

Cheers!

Serves 10-12

