



[Roasted Raspberry Ham](#)

Recipe found on AnnsEntitledLife.com

Roasted Raspberry Ham Ingredients:

- 4lb Ham (bone in picnic shoulder, 3 – 4 lbs with the fat cap on)
- 1 cup Raspberry Preserves
- 1 cup Water

Roasted Raspberry Ham Directions:

- Preheat oven to 350°F.
- Remove the ham from the plastic and give it a good rinse under cool water.
- Place the ham on a cutting board and pat dry.
- With a sharp knife, carefully make diagonal cuts in the fat cap. Be careful not to go through to the meat. Then, make diagonal cuts going the opposite way you just did, forming a diamond pattern in the fat cap.
- Place a cup of water at the bottom of the roasting pan and place in the oven for 30 minutes per pound, so approximately 1.5 – 2 hours depending on the weight of your ham.
- In the last 30 minutes of roasting, begin basting the ham with the raspberry preserves. Baste every 10 minutes or so.
- The ham is fully cooked when the temperature reaches 170°F on a meat thermometer.
- Remove the ham from the oven and let rest for 10 minutes before slicing.