



Sweet Tender Ham



5-7 lb. precooked bone-in ham (not spiral cut)

3-4 c white vinegar

1 c brown sugar

1½ T dry mustard

Place ham in large pot and using a solution of 2 parts water to 1 part vinegar, cover ham by at least an inch or two. Bring to a boil over high heat. Turn heat to medium and cook at a continuous boil for 2-3 hours (2 hours for smaller ham, 3 hours for larger ham). Because of vinegar smell, ham can be cooked outside on camp chef-type stove if desired. Remove ham from pot and cool slightly.

Discard liquid. Shred ham with forks, discarding fat and bones. Set aside. In bowl, combine brown sugar and mustard. Place half of shredded ham in 9 x 9 baking pan. Sprinkle half the brown sugar mixture over ham. Top with remaining ham and brown sugar mixture. Cover with foil and bake at 325°F for 1 hour.