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by ewfood

Cola Baked Ham



Ingredients

1 cooked smoked ham
2 1/2 cups canned pineapple - cut into rings
3 cups of cola
4 sweet potatoes - already cooked
Parsley to garnish

Preparation

- 1 Preheat the oven to 180 degrees C or 356 degrees F.
- 2 Secure the pineapple rings onto the ham with toothpicks.
- 3 Then place the ham in a shallow pan and pour the cola over the ham.
- 4 Bake for 15 minutes per pound - basting the ham on occasion.
- 5 Remove the pan from the oven and allow the ham to rest for 25 minutes.
- 6 Serve with sweet potatoes and garnish with parsley.

Cooks Note
