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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