

## Recipe of the Week

### FARMLAND BAKED HAM WITH RUM-RAISIN SAUCE

1 (4-6 lb.) Farmland® Boneless Smoked Ham

1/2 cup brown sugar

2-3 tablespoons rum

2 tablespoons butter

2 tablespoons flour

1 cup regular or golden raisins

1 3/4 cups water, divided

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Heat oven to 325°F. Place ham and 3/4 cup water in shallow baking pan. Bake uncovered 1 1/4 hours or until internal temperature reaches 140°F.

Combine 1 cup water and raisins in small saucepan; bring mixture to boil. Mix together brown sugar and flour in separate container. Add to raisin mixture; stirring constantly until thickened. Add butter and rum; stir to blend. Remove from heat.

Slice ham and place on serving platter. Serve sauce with ham.

