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Columbia's Glazed Ham

Prep: 50 minutes hours (plus time to cool)

Level: Easy

Makes: 8-14 sandwiches

This recipe is a key component to the Columbia Restaurant's famous Cuban Sandwich, but it is also delicious for many other recipes.

Ingredients

1 fully cooked boneless pit ham (about 6 lbs.)
1/2 cup Granulated sugar
1/2 cup Light brown sugar

Ham Preparation

Score ham in a criss-cross fashion 1/2 inch deep and 1 inch apart.

Place on a roasting pan.

Mix together the granulated and brown sugars.

Rub ½ cup of the sugar mixture all over ham.

Roast in an oven for 20 minutes at 400 degrees. Remove pan from oven.

Remove ham from pan and place on another (No need to change pans if fallen sugar is not burnt).

Carefully rub ham with the rest of the sugar mixture.

Roast in oven for 20 minutes or until sugar has caramelized.

Cool before slicing.