



BAKED HAM WITH FRUIT



SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR,
DOWNUNDER GOURMET GRILL RUB

INGREDIENTS

**2 to 2-½ lbs (1 kg) boneless ham,
preferably smoked**

2 cups water

**1 tsp *Saveur Downunder Gourmet
Grill Rub***

2 green onions, chopped

**1 can of crushed pineapple or tidbits
chopped or 1.5 cups finely chopped
dried apricots**

1 carrot, scraped and sliced

**½ cup *Saveur Mango, Apricot &
Strawberry Balsamic Vinegar***

METHOD

Put ham into Dutch oven. Mix all other ingredients in large bowl and pour over ham. Bake at 300F/150C for 2 hours. Basting occasionally.

