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.