



Recipe: Cherry Coke Ham



Take one whole ham, scored, then add whole cloves in the scored areas. Use 1 cup dark brown sugar patted on to ham. Reserve about 2/3 cup. Add 1 1/2 liter of Cherry Coke®. Pour some over the brown sugar slowly. When some of the sugar washes off, add the rest of the brown sugar. Bake at 350 degrees for 45 minutes. Let cool, remove cloves and slice when cool. Take the liquid that is left and freeze until the next time you cook a ham. The ham will be very moist and delicious.

-- Submitted by Darlene Woods of Essexville, MI