

## Betty's Brown Sugar Pecan Picnic Ham -- Easter Entree!



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In this video, Betty demonstrates how to make Brown Sugar Pecan Picnic Ham. This is a great entrée for your Easter table.

### Ingredients:

10 pound picnic shoulder, uncooked (picnic ham)  
1 cup water  
1 cup brown sugar  
½ cup pecans, chopped into a fine meal

Place the picnic shoulder, skin side up, with all of its juices, in a roasting pan. Add 1 cup water. Place a large piece of aluminum foil over the top of the picnic shoulder and seal it on all sides of the pan. Place the pan in a 350 degree (F) oven for 2 hours. Remove from oven temporarily. Trim off most of the fat and skin from the partially cooked picnic ham. In a small bowl, combine 1 cup brown sugar and ½ cup pecan meal. Pack the brown sugar-pecan mixture over the top of the picnic ham. Reduce oven heat to 250 degrees and return coated picnic ham to oven. Bake approximately 2 hours longer, uncovered, until internal temperature reaches 148 degrees (F). Remove from oven. Lift picnic ham out of juices and place on a tray or cutting board. Let the cooked picnic ham rest for about 5 minutes, with the aluminum foil tented over the top. Place picnic ham on a large serving platter, slice as many slices as desired, and serve immediately. Happy Easter! Love, Betty ♥♥♥♥♥