

### **Ham Slices with Milk and Brown Sugar**

**2 slices center cut cured ham, 3/4 to 1 inch thick**

**1 tsp. powdered mustard**

**4-6 tbsp. brown sugar**

**1 tsp. ground allspice**

**1/4 tsp. black pepper**

**2 cups Alpenrose 2% milk to cover**

Preheat oven to 325 degrees. Layer the ham slices in a large casserole. Sprinkle top of the meat with the mustard and then brown sugar; add allspice and pepper. Pour in enough milk to barely cover the ham and bake covered for 1 hour. Check frequently to make sure milk doesn't cook away. Add more milk if necessary when ham is tender and milk gravy slightly thickened. Remove slices and cut into wedges. Serve hot with milk gravy over smashed potatoes.