

Ham Crust

From Wilma Heckenlaible Spice, Pittsburgh, Pennsylvania via email message

A long time ago there was a question about a recipe for ham crust, a hard and chewy "flour-and-water" crust on a baked ham. I finally have found my mother's recipe, which is "for a large ham":

- 3 cups flour
- ½ cup oil
- ⅔ cup water
- 1 tsp. (scant) salt

Mix ingredients together and roll with a rolling pin to a size that will wrap the ham. Bake as usual. The crust comes out hard, but the inner part of it is well flavored with the ham. Yummy!