

Orange Glazed Ham

Ingredients

- 8 lb fully cooked smoked ham
- 1 cup orange juice
- 1/2 cup dijon mustard
- 1/2 cup honey
- 1 cup brown sugar
- handful of whole cloves

Instructions

Serves: 6-8

Oven Temperature: 325 degrees

Rating: Excellent

Score a diamond cut into ham. Poke cloves in corners of diamonds and place ham in a roasting pan. Combine orange juice, mustard and honey in a bowl and whisk together. Pour over ham. Pack brown sugar on top of ham. Cover with foil and place in oven for one hour. Remove foil after the hour and continue cooking until golden and crusty, about 30-45 minutes. Let rest for 10-15 minutes before slicing (cover with foil to keep warm).

Summary

Yield: 6

Source: Priscilla

Prep Time: 15 minutes

Category: Meats