

# Orange Spiced Glazed Ham

## Ingredients:

1 (8 to 10 pound) bone-in spiral ham (regular ham also works)

1 cup brown sugar

Zest of one orange

3 tablespoons orange juice

2 tablespoons honey

2 teaspoons Dijon mustard

¼ teaspoon ground cinnamon

¼ teaspoon ground cloves

¼ teaspoon ground ginger

Orange juice or water for the bottom of the pan

## Directions:

Remove the ham from the refrigerator and let it sit at room temperature for an hour before baking.

Preheat oven to 325 degrees and position the rack in the lower third of the oven. Unwrap the ham and place it in a baking dish or roasting pan.

In a medium bowl, mix the brown sugar, orange zest, orange juice, honey, mustard and spices until well combined. The glaze should be runny enough to fall from a spoon in ribbons, but not thin.

Brush the entire surface of the ham with half of the glaze and save the rest to use later.

Bake the ham in the lower third of the oven for one hour. Remove from the oven and brush with half of the remaining glaze; repeat after another 30 minutes and then increase the temperature to 350 degrees.

Bake the ham until the crust is richly dark brown and caramelized and the meat is heated through to at least 135 to 140 degrees. Remove from the oven, cover with a piece of tin foil and let the ham rest for 15 minutes before serving.

Leftovers can be refrigerated and enjoyed for several days, or frozen for up to 3 months.