



## GLAZED BAKED HAM

**SERVINGS** 12  
**PREP TIME** 5 MIN  
**COOK TIME** 2 hrs

### INGREDIENTS

- 4 lb ready-to-serve ham
- A few whole cloves

#### For the glazing sauce

- 1 cup cranberry sauce , or strawberry or raspberry jam
- ¼ cup orange juice
- ¼ cup pineapple juice
- 1 tablespoon lemon juice
- ½ cup brown sugar (if using cranberry sauce)
- 1 teaspoon mustard

### DIRECTIONS

1. Remove wrapping from ham. Score fat in a diamond pattern and stud with cloves.
2. Bake ham in a 325F/165C oven for 2 hours or until a meat thermometer registers 130F/55C.
3. In a saucepan, stir together cranberry sauce or jam, orange juice, lemon juice (brown sugar if using cranberry sauce) and mustard. Simmer glaze uncovered for 5 minutes to thicken.
4. During the last 30 minutes of baking the ham, glaze by spooning glaze sauce it over every 10 minutes.
5. Any remaining sauce can be served on the side.

