



GLAZED BAKED HAM

	SERVINGS	12
🕒	PREP TIME	5 min
	COOK TIME	2 hr

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. Take the wrapping off the ham and cut a diamond pattern into the fat layer. Press whole cloves into the center of each diamond.
2. Place the ham in a preheated oven at 325°F (165°C) and bake for about 2 hours, or until the internal temperature reaches 130°F (55°C).
3. While the ham cooks, prepare the glaze: in a small saucepan, combine cranberry sauce or jam with orange juice, lemon juice, and mustard (add brown sugar if using cranberry sauce). Let the mixture simmer without a lid for about 5 minutes, until it thickens slightly.
4. In the final 30 minutes of baking, start glazing the ham by spooning the sauce over it every 10 minutes. Serve any leftover glaze on the side.

