

Orange-Honey Glazed Ham

Orange-Honey Glaze

- 4 Tbsp Dijon mustard
- 6oz. Raw Borntrager Dairy Honey
- 1 Navel orange, juiced
- 1/2 tsp ground cloves
- 1/2 tsp ground cinnamon

Combine ingredients for the glaze in a sauce pot and whisk until evenly combined.

Bring the mixture to simmer over medium heat.

Let it simmer, stirring often, for about 10 minutes.

Some of the liquid will cook off and the glaze will be thickened.

Remove from heat.

Baked Ham:

Preheat oven to 325°

Place a rack inside a roasting pan and add two cups of water to the bottom of the pan.

Place Borntrager Dairy ham on a roasting rack and glaze it all over with about half the glaze.

Reserve remaining glaze for later.

Wrap ham tightly in foil and place on the rack inside the roasting pan (flat side down if using half ham).

Bake for about an hour, covered.

Take the ham out of the oven and open the foil.

Raise oven temperature to 400°.

Glaze the ham all over and put it back in the oven, uncovered, for about 20-30 minutes. The internal temperature close to the bone should be 140° when it's ready.

Take out the ham and let it rest for a few minutes before serving.

Yummy!