

Tangy Glazed Spiral Ham

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Servings: 12

1 seven- to ten-pound bone-in, fully cooked, spiral-sliced ham

1 cup apricot or peach preserves

1/4 cup soy sauce

3 tablespoons Dijon mustard

Preparation Time: 5 minutes

Cook Time: 3 hours 10 minutes

Preheat the oven to 275 degrees.

Set a wire rack inside of a roasting pan. Place the ham on top. Cover tightly with foil.

Bake until a thermometer inserted into the center of the ham registers 120 degrees, about two to two and one-half hours. Remove the ham from the oven. Increase the oven temperature to 400 degrees.

In a small saucepan, combine the preserves, soy sauce and mustard. Bring to a simmer. Cook over medium heat until the mixture is thick and syrupy, 3 to 5 minutes.

Brush the ham with half of the glaze.

Bake, uncovered, for 20 minutes.

Brush the ham with the remaining glaze.

Bake for 20 more minutes.

Let the ham rest for 15 minutes before serving.

Per Serving (excluding unknown items): 6 Calories; trace Fat (23.6% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 390mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fat; 0 Other Carbohydrates.