

Honey-Orange Glazed Ham

Recipe Cookbook: Family Time Favorites

Prep Time: 15

Cooking Time: 1 1/2 - 2 hours

INGREDIENTS:

1 orange
1 C honey
1/4 tsp ground cinnamon
1/4 tsp ground cloves
1 eight-pound fully cooked whole boneless ham

DIRECTIONS:

Preheat oven to 325° F.

Use a small, sharp knife or citrus zester to remove the peel from the orange in long strips. Try not to include the bitter white pith beneath the skin. Set aside for garnish.

Squeeze juice from orange. Put 2 TBS in small bowl - reserve rest for another use.

Add honey, cinnamon & cloves to bowl - whisk well. Cover/set aside till time to glaze the ham.

Put ham on a rack in a roasting pan. Insert meat thermometer in thickest part of ham. Bake 1 1/2 - 2 hours uncovered, or till meat thermometer registers 135°-140 ° F.

During last 45 minutes or so of baking, baste ham often with the orange-honey glaze with a large spoon or a brush. Spoon up the pan juices & pour over the ham, too.

Let ham sit at room temperature for about 10 minutes before slicing. Garnish with the reserved orange peel.

Serves: 24