



Apricot Glazed Ham



10-12
servings



20 minutes prep
cook time varies

INGREDIENTS

- 1 Bell's Mill Half
Mini Bone-In Ham
- 1 Cup Apricot Preserves
- 1 Tbls. Dijon Mustard
- 1/2 Cup Brown Sugar
- 1/8 tsp. ground cinnamon
- 1/8 tsp. ground cloves

NOTES

The ham featured in this recipe is a #4 half mini bone-in ham. You can utilize this recipe for any ham you like.

DIRECTIONS

1. Preheat oven to 325°.
2. Place ham in a roasting pan.
3. In a saucepan, combine all ingredients. Bring to a boil over medium-high heat. Once it comes to a boil, remove from heat.
4. Brush 1/2 of the glaze over the ham.
5. Cover with foil and bake until internal temperature reaches 130° to 135°.
6. Remove from oven and brush the remaining glaze over the ham.
7. Return to the oven uncovered until internal temperature reaches 140° to 145°.
8. Let ham rest for 15 minutes.
9. Carve and serve.

