



Bone-In Ham

With Apple Glaze



35 servings



30 minutes prep
cook time varies

INGREDIENTS

- 1 Bell's Mill Bone-In Ham
- 2/3 Cup Apple Jelly
- 4 Tbsp Butter Softened
- 4 Tbsp Dijon Mustard
- 1 Cup White Wine or Apple Juice
- 4 Granny Smith Apples

NOTES

The ham featured in this recipe is a 20# bone in skin on ham. You can utilize this recipe for any smaller or skinless bone-in ham you like.

DIRECTIONS

1. Using a sharp knife, score the ham diagonally about every 3/4". Repeat scoring the opposite way creating a diamond shape.
2. Preheat oven to 325°F.
3. Slice apples and place in the bottom of a large roasting pan.
4. Melt apple jelly in the microwave. Stir in butter until melted and finally stir in dijon mustard.
5. Brush half of the mustard mixture over the ham. Pour wine or apple juice in the bottom of the pan. I like Sauvignon Blanc for this recipe.
6. Bake uncovered as directed on the package (time will vary based on size).
7. Halfway through, remove ham from the oven and brush on remaining glaze.
8. Remove from oven, allow ham to rest 15 minutes. Carve away fat cap & skin. Slice ham and pour any pan juices over the slices.

