

Hiz Honor's Glazed Ham



Serves 8~10

1 ~ 14~16 pound fully cooked, spiral~cut ham on the bone

6 garlic cloves

12oz mango chutney

1/2c Dijon mustard

1c light brown sugar

1 orange, zested

1/4c orange juice

Remove ham from refrigerator and allow to sit at room temperature for 90 minutes. Preheat oven to 350. Place the ham in a heavy roasting pan.

Mince the garlic in a food processor fitted with a steel blade. Add the mango chutney, mustard, brown sugar, orange zest and orange juice and process until smooth. Pour the glaze over the ham and bake for 1 hour, until the ham is fully heated and the glaze is well~browned.

Serve hot or at room temperature.

Prepare Ahead Tip

Bake and keep refrigerated, covered, for up to 72 hours. Bring to room temperature before serving.