

Orange BBQ Glazed Ham



A different twist to the same `ole standard Sunday dinner ham

Serves 10

1 ~ 9 pound bone~in spiral ham	1t dry mustard	3 oranges, zested and juiced
3/4c water	1/4t cloves	1c ketchup
1/4c brown sugar	2t Worcestershire sauce	1 1/2c water
	1 onion, chopped	

Preheat oven to 300. Place ham in large roasting pan and pour 3/4c water in bottom of pan. Cover pan with heavy~duty foil and bake for about 1 hour and 45 minutes or until heated throughout.

When ham is placed in the oven, mix together brown sugar, mustard, cloves, Worcestershire sauce, onion, orange juice and zest, ketchup and water. Bring to a boil, stirring occasionally, until brown sugar is dissolved.

Reduce heat and simmer uncovered for 1 hour, stirring occasionally. Strain sauce.

Remove ham from oven, remove foil and slowly pour about 3/4 of the sauce all over top of ham. Raise oven temperature to 400. Return ham to oven and cook 20 minutes or until sauce is caramelized and bubbling. Remove ham from oven and let rest 20 minutes before slicing.

Serve sliced ham with remaining sauce on the side.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com