

Rum & Mustard Glazed Ham

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Ingredients

10 -12 lbs bone in Spiral Sliced Ham

1½ cup packed brown sugar

1½ cup dark rum (or orange juice)

1¼ cup Dijon mustard

1¼ cup pure maple syrup

Directions

Preheat oven to 275°F.

Remove all packaging materials and place the ham in a shallow roasting pan flat/face-side down. Cover pan tightly with aluminum foil.

Bake for approximately 15 minutes per pound, until heated through. Do not overcook!

Combine remaining ingredients.

Remove ham from oven and uncover. Increase oven temperature to 425°F.

Spread glaze mixture evenly over top of ham. If desired, use a knife to spread the glaze between slices.

Return ham to oven, uncovered, and bake for 10 minutes.

Remove ham from oven and let stand covered with foil for 20 to 30 minutes before serving.