Rum & Mustard Glazed Ham

written by The Recipe Exchange | December 13, 2015

Ingredients

10 -12 lbs bone in Spiral Sliced Ham

1□2 cup packed brown sugar
1□2 cup dark rum (or orange juice)
1□4 cup Dijon mustard
1□4 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.