



Makes: 16 servings

Prep Time: 15 minutes Cook Time: 1 hour

Total Time: 1 hour & 15 minutes plus rest time 15 minutes

Pepper Jelly Glazed Ham

Ingredients

- 1 fully cooked spiral-cut ham, 7-10 pounds (boneless or bone-in)
- 3/4 cup red pepper jelly
- 3/4 cup brown sugar, light or dark
- 2 tbsp soy sauce
- 1 tsp Worcestershire sauce
- 2 tbsp grainy Dijon mustard
- Zest of 1 medium orange
- Juice of 1 medium orange, about 1/4 cup

Instructions

Remove the ham from the refrigerator 1 hour before baking to take the chill off. Discard the glaze packet that comes with the ham. Preheat the oven to 350°F (175°C) with a rack positioned in the center.

Line a sheet pan or a roasting pan with foil for easy cleanup.

Make the Glaze:

In a medium bowl, combine the pepper jelly, brown sugar, soy sauce, Worcestershire sauce, Dijon mustard, orange zest, and orange juice. Stir until smooth and well blended.

Bake the Ham:

Remove all packaging from the ham and pat it dry with paper towels. Place it in the prepared pan, flat side down. Pour the glaze evenly over the ham. Transfer the pan to the oven and bake uncovered for 20 minutes.

Remove the ham from the oven and use a heat-resistant brush to baste it generously with the glaze in the pan.

Return the ham to the oven and continue baking, basting every 20 minutes, stirring the glaze in the pan each time to prevent burning and ensure even coverage.

Bake until the ham is heated through and beautifully glazed, 60-80 minutes total, depending on the size of the ham.

Finish & Serve:

Brush the ham one final time with the glaze and remove it from the oven. Let the ham rest for 15 minutes before serving. Pour any extra glaze from the pan into a small bowl or pitcher and serve alongside the ham, if desired.

Recipe by The Cafe Sucre Farine