

Maple Glazed Ham with Maple Mustard Sauce

SKILL
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MAKES
12 Servings

Ingredients

- 1 (8.5 pounds) low sodium smoked fully cooked ham half
- Vegetable cooking spray
- 1 1/4 cups Stonewall Kitchen Maple Syrup
- 2/3 cup Stonewall Kitchen Maine Maple Champagne Mustard
- 1 Tablespoon grated orange rind
- 2 Tablespoons orange juice
- 1 cup Stonewall Kitchen Orange Cranberry Marmalade



Directions

1. Trim fat and rind from ham. Score outside of ham in diamond pattern.
2. Place ham on rack coated with cooking spray and place in shallow roasting pan.
3. Combine 1/4 cup Maine Maple Syrup, 2 Tablespoons Maine Maple Champagne Mustard, orange rind and orange juice; stir well and brush over ham.
4. Bake at 425 degrees F. for 5 minutes. Reduce temperature to 325 degrees F. and cook an additional 1 hour and 30 minutes or until thoroughly heated.
5. Baste ham with maple syrup mixture every 30 minutes. Transfer to platter and let stand 10 minutes before slicing.
6. Combine remaining syrup, mustard and marmalade in small saucepan.
7. Cook over medium heat until thoroughly heated, stir constantly (about 3 minutes). Serve with ham.

