

DIJON MUSTARD GLAZED HAM





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Servings: 17 to 20

Regina's Farm Kitchen™ Orange Meyer Lemon Marmalade gives this Dijon-glazed, spiral baked ham a crisp, succulent, tangy-citrus glaze. Perfect for Spring entertaining.

WHAT YOU NEED

1 9" x 13" roasting pan
1 fully cooked 12–14-lb., spiral-cut, bone-in ham

ORANGE DIJON GLAZE

½ cup of the best Dijon mustard you can find
1 jar of Regina's Farm Kitchen
Orange Meyer Lemon Marmalade (RFK OMLM)
1 navel orange, zest and juice
4–6 fresh garlic cloves, peeled
¾ cup brown sugar

INSTRUCTIONS

Let ham rest to room temperature. Heat oven to 350 F. Mix the RFK OMLM, Dijon mustard, garlic cloves, brown sugar and orange zest and juice in your Cuisinart® blender until smooth.

Place ham in foil-lined roasting pan. Brush on some of the glaze. Bake according to package directions — I cook mine 12 min. per pound — until the internal temperature of the ham is 110–120° F. Halfway through baking time, brushing on more glaze.

Cover with aluminum foil and let rest for 15 min. before serving. Serve ham with remaining glaze to drizzle over slices.

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