

Ham with Apricot-Pineapple Glaze

Servings: 12

Source: Seattle Times (around Easter 2009)

Ingredients

- 1 8 lb Fully Cooked Ham, Bone In
- Whole Cloves
- ½ cup Madeira Wine
- 2 Dijon Mustard
- 1 ounce Apricot-Pineapple Jam

Method

1. With a sharp knife, trim ham's outer skin starting at the wide end and within 3 inches from the shank end of the ham, exposing the fat underneath. Score fat in a diamond pattern and stud each diamond with a clove.
2. Put ham on a rack in a shallow roasting pan and cover with aluminum foil. Bake in a preheated 325°F oven 18 to 25 minutes per pound, or until the internal temp reaches 140°F on an instant-read thermometer for ham that is bought vacuum-packaged from the plant or 165°F if the ham was repacked in any location outside the plant.
3. In a small bowl, mix wine, mustard and jam. Uncover ham. Baste ham every 15 minutes with jam mixture during the last 40 minutes of baking.