

ORANGE HONEY GLAZED SPIRAL SLICED HAM

10-12 lb. spiral sliced ham
juice of two, large naval oranges
zest of one, large naval orange
2/3 c. honey
3/4 c. light brown sugar, packed
3/4 c. dark brown sugar, packed



Preheat oven to 275 degrees.

Remove all outer packaging from ham, including the plastic plug on ham bone.* Place ham flat side down (so its slices are horizontal) in a large casserole pan. Cover completely and tightly with foil.

Bake for 12-15 minutes per pound.

Meanwhile, combine all remaining ingredients in a small saucepan. Bring to a simmer over med. heat and simmer for 2-3 minutes.

When ham has finished cooking, uncover and tip ham upright in pan (so you can see all the sliced edges) and brush with warm glaze until it is as coated with glaze as desired. Return to oven, uncovered, and cook an additional 10 minutes.

Serves 10-12.

(recipe can easily be cut in half for a smaller ham)

*may not be present on all hams