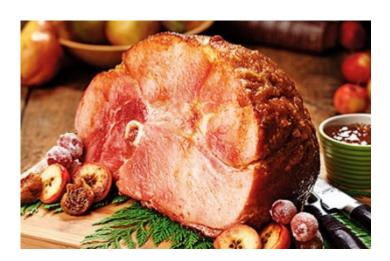
Glazed Ham with Cider Sauce





Ingredients

5 lb / 2.5 kg fully cooked, bone-in ham

 $2 \frac{1}{2}$ cups / 625 mL hard cider or apple juice

1 cup / 250 mL lightly packed brown sugar, divided

1 tsp / 5 mL EACH ground cinnamon and ground cloves

2 Tbsp / 30 mL lemon juice

2 tsp prepared yellow mustard

2 Tbsp / 30 mL cornstarch (mixed with 2 Tbsp / 30 mL) water

Directions

- 1. Preheat oven to 325°F.
- 2. Place ham in large roasting pan. In 4-cup measuring cup, combine cider or juice with ½-cup brown sugar, cinnamon, cloves and lemon juice; pour over ham.
- 3. Roast ham, uncovered, for 45 minutes.
- 4. In small bowl, combine remaining brown sugar and mustard. After 45 minutes, press mustard mixture onto ham; roast for additional 30 minutes.
- 5. Remove ham from roasting pan onto a platter. Cover loosely with foil to keep warm.
- 6. Skim off any fat from pan juices. Whisk cornstarch mixture into pan juices. Cook over medium heat until thickened, stirring occasionally.
- 7. Slice ham. Serve with Cider Sauce.

Additional Info

• Cut: Ham

Prep Time (Minutes): 15Cook Time (Minutes): 2.5 hrs

• Number of Servings: 6-8