Glazed Ham with Rum Raisin Sauce



Ingredients

⅓ cup / 80 mL lightly packed brown sugar
2 Tbsp / 30 mL Dijon mustard
2 lb - 3 lb / 1 - 1.5 kg fully cooked boneless ham
2 cups / 500 mL apple juice
¼ cup / 50 mL lightly packed brown sugar
½ cup / 125 mL raisins
1 Tbsp / 15 mL cornstarch
¼ cup / 50 mL rum

Directions

1. Preheat oven to 350°F.
2. In small bowl, combine first amount of brown sugar with mustard. Drizzle over ham and spread to coat evenly.
3. Place ham in small roasting pan. Roast in preheated oven for 50-60 minutes or until internal temperature reaches 140°F.
4. Meanwhile, in large saucepan, combine apple juice, second amount of brown sugar and raisins. Bring to a gentle boil over medium-high heat, stirring occasionally. Cook until liquid is reduced to about 2 cups, 20-25 minutes.
5. In small bowl, blend cornstarch with rum until smooth. Stir into apple juice mixture; simmer over medium heat until sauce is thickened and clear.
6. Once ham is reheated, remove from oven and let stand at room temperature for 10 minutes before carving into ¼-inch slices.
7. Serve sauce with ham.

Additional Info

- **Cut:** Ham
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 60

- **Number of Servings:** 6-8