

Glazed Ham with Cider Sauce



Ingredients

5 lb / 2.5 kg fully cooked, bone-in ham
2 ½ 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):** 15
- **Cook Time (Minutes):** 2.5 hrs
- **Number of Servings:** 6-8