

Orange Whiskey Glazed Ham Recipe

Servings: 12

Ingredients:

- 1 (7-8 pound) fully cooked ham
- 1 (13 oz/370 g) jar of orange marmalade
- 1/3 cup Dijon mustard
- 1/2 cup whiskey
- Salt & pepper, to taste
- Whole cloves, for garnish

Instructions:

- 1. Prepare the Ham:**
 - Remove the ham from the refrigerator and place it in a roasting pan on a rack. Allow the ham to come to room temperature, which ensures even cooking and prevents the ham from drying out.
- 2. Make the Glaze:**
 - In a small saucepan, combine orange marmalade, Dijon mustard, whiskey, salt, and pepper. Mix until smooth. Bring the mixture to a boil, then reduce heat and simmer for about 5 minutes, stirring occasionally, until it thickens into a glaze.
- 3. Prepare the Ham:**
 - If your ham isn't pre-scored, use a sharp knife to score the skin in a diamond pattern, making shallow cuts. Insert whole cloves into some of the diamonds for added flavor.
- 4. Bake the Ham:**
 - Preheat your oven to 400°F (200°C). Once the ham has reached room temperature, generously brush it with the glaze. Cover the ham loosely with foil and bake for 30 minutes.
- 5. Glazing & Cooking:**
 - After 30 minutes, remove the foil and brush with more glaze. Continue glazing every 10 to 15 minutes until the internal temperature of the ham reaches 140°F (60°C). If the glaze begins to darken too much, tent the ham with foil to prevent burning.
- 6. Rest & Serve:**
 - Remove the ham from the oven and tent it loosely with foil. Allow it to rest for 10 minutes before carving. Serve sliced on a platter with additional glaze, if desired.

Nutritional Breakdown (per serving, approx. 12 servings):

- **Calories:** 340 kcal
- **Protein:** 30 g
- **Carbohydrates:** 18 g
 - **Sugars:** 16 g
- **Fat:** 12 g
 - **Saturated Fat:** 4 g
- **Cholesterol:** 70 mg
- **Sodium:** 1480 mg
- **Fiber:** 0 g