

MORTON & BASSETT SPICES®

Maple Glazed Ham



- $\frac{3}{4}$ cup maple syrup
- 2 tablespoons dijon mustard
- $\frac{1}{2}$ tablespoon Morton & Bassett Coarse Ground Black Pepper
- 3-4 tablespoons Morton & Bassett Whole Cloves
- 1 fully cooked ham (around 8 pounds)

GARNISH

oranges, rosemary, pomegranate or cranberries

Preheat the oven to 325°F and arrange a rack in the lower part of your oven. Coat a rimmed baking sheet with tinfoil. Insert M&B Whole Cloves carefully into your ham, spread evenly throughout until you've covered the whole surface. This works best if you bring the ham to room-temperature beforehand. In a small saucepan combine maple syrup, mustard, orange zest and M&B Coarse Ground Black Pepper and bring to a simmer for two minutes until the glaze is smooth. Brush about $\frac{1}{3}$ of the glaze over the ham. Cook for 1.5-2 hours or until the temperature inside reaches 140°F. Brush the remaining glaze over the ham every 20 minutes until the ham is cooked through. Let sit for 5 minutes before carving and serving.



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