



Daisy Cakes

BAKED HAM W/ MARMALADE HORSERADISH GLAZE

Back during the 6 years I had my cooking school, Cooking Up a Storm, this was an annual favorite we did for Easter. Enjoy!

INGREDIENTS

- 1 18 pound fully cooked bone-in smoked ham, room temperature
- 48 whole cloves (optional)
- 4 cups water
- 1 cup orange marmalade
- 1/4 cup prepared horseradish
- 1/4 cup light brown sugar
- 2 cups orange juice

DIRECTIONS

1. Preheat the oven to 325°F.
2. - Position rack in bottom third of oven.
 - Place ham on rack in large roasting pan.
 - Score ham in diamond pattern.
 - Press clove into center of each diamond.
 - Pour 4 cups water into roasting pan.
 - Bake 1 1/2 hours.
3. In a small sauce pan over medium heat, combine marmalade, horseradish, sugar and 1/2 cup orange juice. Heat until smooth.
4. - Remove ham from oven.
 - Drain pan juice.
 - Increase temperature to 375 degrees.
5. - Add remaining orange juice to roasting pan.
 - Brush top of ham with 1/2 of glaze.
 - Return to oven and bake 10 minutes.
 - Baste with orange juice in pan and brush with remaining glaze.
 - Roast ham until heated through and glaze begins to brown, about 30 minutes.
 - Remove from oven. Serve warm or at room temperature.