



Baked Ham with Horseradish Glaze

Yield: 18 Servings

Ingredients:

1 18-lb fully cooked JM Bone-in Smoked Ham, room temperature

48 (about) whole cloves

4 cups water

1 cup ginger marmalade

¼ cup prepared cream style horseradish

¼ cup (packed) golden brown sugar

Preparation:

1. Preheat oven to 325°F. Place ham on rack set in large roasting pan. Using sharp knife, score ham in diamond pattern. Press 1 clove into center of each diamond. Pour 4 cups water into roasting pan. Roast ham 1 hour 30 minutes.
2. Meanwhile, blend marmalade, horseradish, and sugar in medium bowl.
3. Remove ham from oven. Transfer ham to baking sheet. Discard pan juices. Return ham to roasting pan. Add orange juice to roasting pan. Brush top of ham with ⅓ of marmalade glaze. Bake ham 10 minutes. Baste with orange juice in pan, then brush with half of remaining glaze. Bake ham 10 minutes. Baste with orange juice in pan and brush with remaining glaze. Roast ham until heated through, basting every 5 minutes, about 20 minutes longer. Let ham rest 15 minutes. Transfer to platter. Serve ham hot, warm, or at room temperature.

