

Cheap Ham with Great Glaze (Adapted from Saveur Magazine)

Submitted by Maura O'Connor

Use a smoked ham. (If you use a precooked ham, that's fine, just score the skin so the glaze will soak in and skip trimming the tough outer skin, as this will already have been done). Recipe assumes Ham is about 15 lbs.

1. Preheat oven to 300F.
2. Trim tough outer skin and excess fat from smoked ham.
3. Put ham into a large roasting pan.
4. Score the outside skin with a knife, making large crosshatch incisions all over it in a diamond pattern.
5. Roast for 2 hours.

Prepare glaze as follows, by mixing in a bowl:

- 1 1/2 cups orange marmalade
 - 1 cup dijon mustard
 - 1 1/2 cups firmly packed brown sugar
1. Remove ham from oven.
 2. Raise oven temperature to 350F.
 3. Stud the ham with 1 Tablespoon of whole cloves in the middle of each diamond.
 4. (It helps to use a skewer or toothpick to make the holes for the cloves).
 5. Brush the ham generously with the glaze (but keep some back so you can glaze it at least 3 more times).
 6. Put the ham back in the oven and roast for another 1 1/2 hours, brushing with glaze at least 3 times.
 7. Transfer to a cutting board and let the ham rest for about 30 minutes.

