

# IMAGERY

*elevate your plate*

## Apricot Honey Baked Ham



### INGREDIENTS

- 1 8-10 POUND SPIRAL SLICED HAM
- 1/2 CUP BROWN SUGAR
- 1/2 CUP HONEY
- 1/2 CUP APRICOT PRESERVES
- 1 TABLESPOON DIJON MUSTARD
- 1 TABLESPOON WATER
- 1/2 TEASPOON GROUND GINGER
- PINCH OF SALT

### PROCESS

SERVES: 8-10 • PREP TIME: 15 MINUTES • COOK TIME: 1 1/2 TO 2 HOURS

**STEP 1:** Start by preheating your oven to 300°F and greasing a baking dish large enough to place the ham in flat side down.

**STEP 2:** Remove all the packaging from the ham, including the plastic disc on the large flat side, and place flat side down in the baking dish.

**STEP 3:** Make the glaze by combining the rest of the ingredients in a small saucepan and bring it all to a simmer. Cook for 5 minutes over medium low heat, until the sugar has dissolved and the mixture looks homogenous.

**STEP 4:** Brush 1/3 cup of the glaze evenly all over the outside of the ham and cover loosely but tightly seal the foil around the edges of the pan.

**STEP 5:** Bake for 1 1/2 - 2 hours, until the ham is heated through and the internal temperature is 140°F on a meat thermometer.

**STEP 6:** After the ham has been baked, remove it from the oven and turn the temperature to 425°F.

**STEP 7:** Remove the foil and brush 1/2 cup of the remaining glaze over the baked ham, the glaze will have thickened as it sat but that will help it stay in place while it caramelizes.

**STEP 8:** Once the oven has come to temperature, place the ham inside the oven and bake for 10 minutes, until the outside is nice and caramelized. Remove the ham from the oven and carefully brush the remaining glaze all over the outside of the ham.

**STEP 9:** Return to the oven for 5 more minutes just to heat up and just start to caramelize the last layer of glaze.

**STEP 10:** Carefully remove the ham from the pan (this is a good time to have 2 strong spatulas) and place it on a large serving platter on it's side. Carve and serve.

**This Apricot Honey Baked Ham pairs perfectly with Imagery Cabernet Sauvignon and Pinot Noir. SEE THIS RECIPE & MORE HERE! [HTTPS://WWW.IMAGERYWINERY.COM/PLATE11/](https://www.imagerywinery.com/plate11/)**