

Spiral Ham with Apricot Mustard Glaze



Plan Z Phase: This is a Z3 (ZReboot) recipe that makes for a wonderful holiday meal. The sweetness of the apricot jam combined with the mild bite of the fresh, cracked black pepper corns and the smokiness of the ham make for a savory combination of flavors.

Servings: Serves approximately 15-20 depending on serving size.

Ingredients:

- 8 – 10 pound ham, precooked. I get one of the spiral-cut hams to make serving easier.
- 1/3 cup of apricot jam. If you get the brand Simply Fruit you won't be adding a bunch of sugar.
- 3 Tbl of honey mustard or 2 Tbl of dry, ground mustard
- Cracked black pepper to taste.

Instructions:

Preheat oven to 350 degrees.

Stir the apricot jam and the mustard together in a small sauce pan. Set aside.

Place the ham in a large roasting pan. Heat the ham at 350 degrees for about an hour. It's already cooked so you are just getting it nice and hot.

At the one hour point heat the jam and mustard on the stove just to get it to liquefy. Then baste the ham (spread it with a brush across the top of the ham) and continue to cook it for 10 – 15 minutes more until the glaze begins to brown.

Crack black pepper over the top to give it a bit more bite to counter the sweet of the glaze.

Remove ham from the oven. You are ready to serve.

Enjoy!

Cheers,