

This is a unique combination of sweet and a little spicy is absolutely delicious!

INGREDIENTS:

- 1 fully cooked bone-in ham (7 to 9 pounds)
- 2 cups peach preserves or orange marmalade
- 1/2 cup maple syrup
- 1/3 cup orange juice
- 2 tablespoons ground ancho chile pepper, optional



INSTRUCTIONS:

1. Preheat oven to 325°. Place ham on a rack in a shallow roasting pan. Cover and bake 1-3/4 to 2-1/4 hours or until a thermometer reads 130°.
2. Meanwhile, in a small saucepan, mix preserves, syrup, orange juice and, if desired, chili pepper until blended. Remove 3/4 cup mixture for glaze.
3. Remove ham from oven; brush with some of the glaze. Bake, uncovered, 15-20 minutes longer or until a thermometer reads 140°, brushing occasionally with remaining glaze.
4. In a saucepan over medium heat, bring preserves mixture to a boil, stirring occasionally. Cook and stir until sauce is slightly thickened, 1-2 minutes. Serve with ham.

NUTRITION

4 ounces cooked ham with 2 tablespoons sauce: 294 calories, 5g fat (2g saturated fat), 87mg cholesterol, 1040mg sodium, 34g carbohydrate (31g sugars, 0 fiber), 29g protein.

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.