

Family-Style Citrus Honey Glazed Ham

adapted from cooksham.com



1 Bone-in Spiral Sliced Half Ham (about 9 pounds)

$\frac{3}{4}$ cup honey, warmed

1 teaspoon dry mustard

$\frac{1}{2}$ teaspoon ground cloves

juice and zest from 1 large orange

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1. Remove and discard glaze packet from ham. Prepare ham according to package directions, uncovering and brushing every 30-45 minutes with the Citrus Honey Glaze.
2. Let ham rest about 20 minutes before carving.

Citrus Honey Glaze

1. Mix honey, mustard, cloves and orange zest & juice until well blended.