

Citrus Glazed Ham Recipe

STUDIO MCGEE

Ingredients

TIME: 1 HOUR 30 MINUTES |
SERVES: 12-16

8-10 CLEMENTINES, DIVIDED*

5 OUNCES APRICOT PRESERVES,
ABOUT 1/2 CUP

1 BUNCH FRESH ROSEMARY,
DIVIDED

1/3 CUP HONEY

1/2 SHALLOT

1 TABLESPOON DIJON MUSTARD

8-10 POUND SMOKED OR CURED
HAM ON THE BONE, SPIRAL CUT

Method

01

Preheat the oven to 425° Fahrenheit. Reserve one clementine, then thinly slice the rest, leaving on the peel. Layer the thinly sliced clementines in a single layer over the bottom of a roasting pan. Juice the remaining clementine (yields about 2 tablespoons) and set aside.

02

Make the glaze. To a blender, add the clementine juice, apricot preserves, 1 tablespoon of rosemary leaves, honey, shallot, and dijon and blend until smooth.

03

Set the ham on the sliced clementines, then pour about one-third of the glaze over the ham, brushing it all over the top and underside. Cover with tinfoil and bake for 20 minutes. Remove the tinfoil and baste with another third of the glaze, then bake uncovered for another 20 minutes. Baste with the remaining glaze and continue to cook until the glaze is caramelized on the outside of the ham and the internal temperature reaches 125° Fahrenheit, about 20-30 additional minutes.

04

Remove the ham from the oven and cover with tinfoil. Let rest for 30 minutes. When ready to eat, transfer the ham and the clementine slices to a large serving platter. Pour any glaze in the bottom of the pan over the ham, then arrange the remaining rosemary sprigs around the ham. Carve and enjoy.