



# CRANBERRY GLAZED HAM

WINE PAIRING-2024 ROSÉ OF  
CABERNET FRANC



## INGREDIENTS

14 ounces whole cranberry sauce  
⅔ cup brown sugar  
¼ cup orange juice concentrate  
½ teaspoon allspice  
½ teaspoon cinnamon  
½ teaspoon cayenne pepper or a dash of  
red pepper flakes (optional)  
10 pound fully cooked spiral sliced ham

## PREP TIME

Prep | 10 MINS  
Cook | 2 HRS 30 MINS  
Total Time | 2 HRS 40 MINS

## INSTRUCTIONS

- 01** Place the cranberry sauce, sugar, orange juice, and spices in a small saucepan. Cook and stir over low heat on stove until the sugar is dissolved.
- 02** Preheat oven to 350° Fahrenheit. Place a pre-cooked, spiral sliced ham in a baking pan or casserole dish. Spoon about ½ cup cranberry glaze over the ham. Cover tightly with foil and bake for 1 hour.
- 03** Glaze the ham with another ½ cup of sauce. Cover and cook for 30 minutes.
- 04** Glaze again and continue baking the ham until the internal temperature of the ham reaches 140 degrees Fahrenheit. This will take about 10-15 minutes per pound of fully cooked ham. Plan for about 90-120 minutes of cooking for a ham.
- 05** Serve any leftover cranberry glaze overtop ham slices.