



APRICOT & MAPLE GLAZED HAM

8-10 lb. (3.6-4.5 kg) precooked ham

½ cup **Apricot & Maple Sweet Pepper Jelly**

¼ cup orange juice

2 Tbsp. brown sugar

Remove most of the fat. Bake ham in preheated oven uncovered for 2 hours. Combine **Apricot & Maple Sweet Pepper Jelly**, orange juice and brown sugar; brush the ham with glaze. Bake for an additional 30-45 minutes, brushing ham with glaze every 10 minutes. Serve leftover glaze along side the ham.

