



GLAZED BAKED HAM

6 lbs. (2.72 kg) precooked ham

Glaze:

4 Tbsp. **Smoky Chipotle Honey Mustard**

¼ cup orange Juice

¼ cup bourbon

Combine mustard, orange juice and bourbon, mix well. Remove all but about 1/4-inch of fat from the ham, place in a roasting pan. Bake at 325°F for about 1 ½ hours, or until a meat thermometer reaches 140°F (About 10 minutes per pound). Baste the ham occasionally with the mustard glaze.

