



CRANBERRY- GLAZED BAKED HAM

(yield - 2 cups)

1 half bone-in cooked ham
1 1/2 cups cranberry cocktail

Glaze

1 cup cranberries, fresh or frozen
3 Tbsp sugar
2 Tbsp Dijon mustard
3 Tbsp brown sugar
1/2 cup orange liqueur
1/2 cup dried cranberries
2 tsp cornstarch
2 Tbsp water

Preheat the oven to 375°F.

Trim away any skin and excess fat from the ham, leaving a 1/4" layer of fat. Set the ham, fat side up, in a roasting pan just big enough to hold the ham with only a couple of inches of space on each side.

Score the fat in a triangular pattern with a sharp knife. Add 1 cup of the cranberry cocktail to the pan. Add water if necessary to bring the liquid level to 1/4" in depth. Bake about 15 minutes per pound until the ham reaches a internal temperature of 110° F on an instant-read meat thermometer (approximately 2 hrs), adding water throughout the baking to maintain the liquid level.

While the ham is roasting, prepare the glaze:

In a small saucepan, mix the cranberries, 1/4 cup of cranberry cocktail and 3 Tbsp. of sugar. Bring to a boil. Stir, cover and reduce the heat to a steady simmer. Cook until the cranberries soften, pop and the mixture starts to thicken. Remove from heat and add the mustard and brown sugar. Mix well. Set aside 1/4 cup of the cranberry mixture for the sauce.

When the ham has reached a temperature of 120° F, remove from the oven and increase the oven temperature to 425°F.

With a pastry brush, coat the top of the ham with the glaze. Add more water to the pan to a depth of 1/2". Return the ham to the oven and bake until the glaze bubbles and begins to darken. Remove the ham to a platter, cover with foil and let rest 30 minutes.

Prepare the sauce:

Strain excess fat from the pan juices. In a small saucepan, combine the dried cranberries, orange liqueur and the remaining 1/4 cup of the cranberry cocktail. Bring to a boil, reduce heat and simmer for 5 minutes. Add this mixture and the remaining 1/4 cup of the glaze to the pan juices and bring to a boil. Whisk the cornstarch with the 2 Tbsp. of water and stir into the sauce, whisk until the mixture begins to thicken. Serve the sauce with the ham.



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