



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Baked Spiral Ham –

1 fully cooked spiral-cut smoked ham (14 to 16 pounds)

6 garlic cloves, peeled

$\frac{3}{4}$ cup good mango chutney (8 $\frac{1}{2}$ oz.)

$\frac{1}{2}$ cup Dijon mustard

1 cup light brown sugar, packed

Zest of 1 orange

$\frac{1}{4}$ cup freshly squeezed orange juice

- 1. Preheat the oven to 350°.**
- 2. Place the ham on a heavy roasting pan.**
- 3. Mince the garlic in the bowl of a food processor fitted with a steel blade. Add the chutney, mustard, brown sugar, orange zest, and orange juice and process until smooth. Pour the glaze over the ham and bake for 1 hour, or until the ham is fully heated and the glaze is well browned. Serve hot or at room temperature.**

Credit: Ina Garten, The Barefoot Contessa