



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

4 Great Glazes for Ham –

	SWEET	TART	AROMATIC
	¼ CUP	1 TABLESPOON	½ TEASPOON
MAPLE ->	Maple Syrup	Dijon Mustard	Chopped Thyme
HONEY ->	Honey	Lemon Juice	Minced Garlic
APRICOT ->	Apricot Jam	Orange Liqueur	Grated Ginger
BROWN SUGAR ->	Brown Sugar	Lime Juice	Five-Spice Powder

Depending on which glaze you choose, just mix the ingredients and proceed to baste your ham according to these directions: To glaze your ham, use the tip of a sharp paring knife to score the ham with quarter-inch-deep parallel lines, one inch apart. Score the skin in the opposite direction to create a diamond pattern. Place ham on a rimmed baking sheet lined with foil, then parchment; tent with foil, and bake in 300 degree oven until heated through, about 15 minutes per pound. Remove the foil, and brush the ham all over with the glaze of your choice. Bake it 15 minutes more, and then brush with more glaze and any juices on the baking sheet. Finally, bake it until the skin is burnished, another 10 to 12 minutes. Transfer it to a carving board to rest at least 15 minutes before slicing.

Credit: Martha Stewart Living