



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Mango Chutney Glaze –**

- 6 garlic cloves**
- 8 ½ oz. mango chutney**
- ½ cup Dijon mustard**
- 1 cup light brown sugar, packed**
- 1 orange, zested**
- ¼ cup freshly squeezed orange juice**

- 1. Preheat oven to 350°.**
- 2. Mince the garlic in a food processor fitted with the steel blade. Add the chutney, mustard, brown sugar, orange zest, and orange juice and process until smooth.**
- 3. Whatever ham you choose, the preparation is the same regardless. First, 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 the ham on a rimmed baking sheet lined with foil, then parchment; tent with foil, and bake in a 300 degree oven until heated through, about 15 minutes per pound. Remove the foil, and brush the ham all over with the glaze. 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 to a carving board to rest at least 15 minutes before slicing. After guests have eaten their fill (including sandwiches the next day), you'll be left with a magnificent soup bone!**

**Cook's Note: This glaze makes enough for a 14 – 16 pound fully cooked ham on the bone. The recipe directions were slightly modified.**

***Credit: Ina Garten***