



## Apricot Brown Sugar Ham

Savannah · 30/09/2024



### Prep Time

15

### Difficult

Medium

### Servings

N/A

### Description

This apricot and brown sugar coated ham is a family favorite. It always comes out succulent and juicy for an amazing Easter or holiday dinner ham that complements many side dishes.

### Ingredients

— 1 (10 pound) fully-cooked spiral cut ham - 1/2 cup brown sugar - 1/2 cup apricot jam - 1 teaspoon dry mustard powder

### Instructions

1. Preheat the oven to 275 degrees F (135 degrees C). Place ham cut-side down onto a sheet of aluminum foil. Mix brown sugar
2. apricot jam
3. and mustard powder together in a small bowl. Brush onto ham using a pastry or barbeque brush. Reserve any leftover glaze. Enclose foil around ham and place on a rimmed baking sheet. Roast for 2 hours in the preheated oven
4. or if your ham is a different size
5. figure 14 minutes per pound. Apply the remaining glaze 20 minutes before the ham is done. Dotdash Meredith Food Studios Editor's Note: Please note differences in ingredient amounts and total time when following the magazine version of this recipe.