

# Roasted Half Ham

Prep time: 20 mins, Cook time: 2-3 hours

Serves: 8-10

## Ingredients

Half Ham (bone-in) about 8-11 pounds

1 ½ cups Apricot Jam or Apricot/Pineapple Jam

1 tbl horseradish

1 tbl Dijon mustard

1 tbl brown sugar

## Instructions

Preheat oven to 325°F.

Trim the skin from the Ham. Find the leathery part of the ham, and slide it underneath the skin to remove the tough part, revealing either a fat layer or meat. Repeat this process for the rest of the meat until the only exposed surface is either meat or fat. Turn the ham on it's side so the flat side (the one with the bone sticking out) is facing to the side, not up or down.

Score the fat with a knife in a diamond pattern. You can do this by cutting about ¼ inch deep lines (about 1 inch apart) across the top of the ham at 90° angle, then repeat the process using the same starting points so you have a nice diamond pattern.

Place roast in a large roasting pan in the oven and cook for approximately 2 hours or until it begins to brown.

Just before the last half hour of cooking, mix up the remaining ingredients in a small saucepan over medium low heat. Stir together and heat until well combined and warmed. Spoon the mixture over the ham coating it evenly on all sides. You may want to use a brush to smooth it evenly. Cook 30 minutes so that the glaze caramelizes.

Let the ham rest for about 15-20 minutes, slice and serve.