

Taste of Home



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Maple-Peach Glazed Ham

★★★★☆

This is one of my husband's favorite recipes. He makes it regularly for his group of friends on the weekends because it's so good and easy. —Bonnie Hawkins, Elkhorn, Wisconsin

TOTAL TIME: Prep: 5 min. Bake: 2 hours**YIELD:** 16 servings (about 2 cups sauce).

Ingredients

1 fully cooked bone-in ham (7 to 9 pounds)

2 cups peach preserves or orange marmalade

1/2 cup maple syrup

1/3 cup orange juice

2 tablespoons ground ancho chili pepper, optional

Directions

1. Preheat oven to 325°. Place ham on a rack in a shallow roasting pan. Cover and bake 1-3/4 to 2-1/4 hours or until a thermometer reads 130°.
2. Meanwhile, in a small saucepan, mix preserves, syrup, orange juice and, if desired, chili pepper until blended. Remove 3/4 mixture for glaze.



- 3.** Remove ham from oven; brush with some of the glaze. Bake, uncovered, 15-20 minutes longer or until a thermometer reads 140°, brushing occasionally with remaining glaze.

- 4.** In a saucepan over medium heat, bring preserves mixture to a boil, stirring occasionally. Cook and stir until slightly thickened, 1-2 minutes. Serve as a sauce with ham.

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