



GLAZED HAM CHRISTMAS DINNER

Ingredients

- 1 **Sinclair Family Farm** leg roast (ham)
- 1/2 cup butter
- 1 cup brown sugar
- 1/4 cup **Misbeehaven Farm** honey.
- 1/4 cup apple cider
- 1/2 tsp cinnamon
- Pinch of nutmeg
- Cooking spray
- Cranberries and herbs for garnish optional

Method

1. Preheat the oven to 325°F. Coat a baking pan with cooking spray.
2. Add the butter, brown sugar, honey, apple cider, cinnamon, and nutmeg to a pot. Place the pot over medium heat.
3. Bring the pot to a simmer and cook for 5-7 minutes or until glaze is syrupy.
4. Place the leg roast in the pan and pour half of the glaze over it. Cover the ham with foil. Reserve the remaining glaze for later use.
5. Bake the ham for 2 1/2 hours. Uncover the ham.
6. Pour the remaining glaze over the ham. If the glaze has started to harden, you can microwave it for a few seconds to loosen it back up.
7. Increase the oven temperature to 400°F.
8. Place the ham, uncovered, in the oven. Bake for another 15-20 minutes or until glaze is caramelized and browned.
9. Transfer the ham to a serving platter and garnish with fresh herbs and cranberries. Spoon pan drippings over the ham. Slice the ham, then serve.

Adapted from Dinner at the Zoo