



PEAR HAZELNUT GLAZED HAM

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

NA

COOK TIME

NA

SERVES

NA

INGREDIENTS

1 cup Oregon Growers Pear Hazelnut Fruit Spread

1 Ham (Boneless 9-10 lbs or Bone-in 14-15 lbs)

1/2 cup Oregon Growers Wildflower Honey

2 cups of water

1 tablespoon Dijon mustard

PREPARATION

1. Remove ham from refrigerator and bring to room temperature for about 30 minutes
2. Preheat oven to 325 degrees
3. Combine fruit spread, honey and mustard in bowl and stir until combined as a smooth glaze
4. Score the fat layer in a diagonal crosshatch pattern without cutting through to the meat
5. Place ham in pan flat side down and pour 2 cups of water into the bottom of the pan

6. Brush with ¼ of glaze mixture and cover with foil. Bake ham for 20 minutes and brush with another ¼ of glaze mixture. Repeat 2 more times. Return to oven with foil cover after each basting
7. After 1 1/2 hours, remove foil and baste with pan juices. Cook for an additional 20-30 minutes or until internal temperature reaches 145 degrees
8. Remove from oven and let ham rest for 5-10 minutes before serving