Baked Ham with Cranberry Honey Glaze

Baked Ham with Cranberry Honey Glaze from the original efishinsea.net site from 2004!



Ingredients

- **1 8 lb** smoked (fully cooked half-ham (bone-in), well trimmed)
- **3/4 cup** frozen cranberry joice cocktail concentrate (thawed)
- **2 cups** sparkling mineral water

GLAZE

- **1** package whole cranberries (or one can whole cranberry sauce)
- **1/2 cup** honey
- **1/4** water
- **2 T.** grated orange rind
- **2 t.** chopped candied ginger

Method

1. Place ham in heavy-duty self-sealing plastic bag. Pour undiluted cranberry joice and mineral water over ham and seal bag securely. Place in large bowl and refrigerate for 8 hours...turning occasionally. Remove ham from marinade, reserving marinade.
2. Place ham on rack coated with nonstick cooking spray. Then place rack in shallow roasting pan. Insert meat thermometer, making sure it doesn't touch fat or bone, and bake at 325 degrees 2 hours, basting occasionally with reserved marinade.
3. Remove ham from over and coat exposed portion with cranberry honey glaze. Return to oven and bake uncovered, an additional 15 min. or until meat thermometer registers 140 degrees.

GLAZE

1. Boil in medium saucepan, cranberries, honey, water, orange rind and ginger. Bring to boil and reduce heat and simmer for 10 min. stirring occasionally

Notes

> This is a great holiday entree. I got this recipe from the newspaper..from a lady in Everett who said her mother (who cooked for the UW Huskies for 20 years and knows good food)...always insisted the daughter make this recipe for Christmas dinner..
> It makes one juicy ham! You will enjoy this recipe.