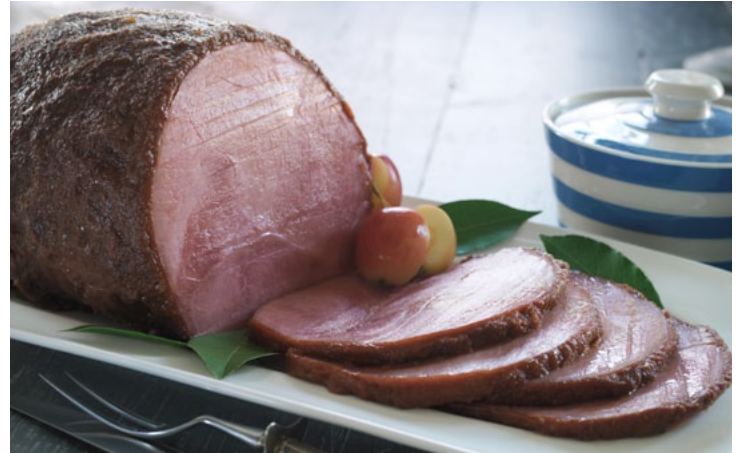




Apricot-Mustard Baked Ham

- 1 boneless fully cooked ham (6 lb.)
- 2 cups water
- 8 peppercorns
- 6 whole cloves
- 6 allspice berries or ¼ tsp. ground allspice
- 1 bay leaf
- 20 gingersnap cookies (5 oz.)
- 1 jar (12 oz.) apricot jam
- 3 Tbsp. spicy brown mustard



1. Preheat oven to 350°F. Place ham on rack in roasting pan. Pour water into pan. Add peppercorns, cloves, allspice and bay leaf. Tent ham with foil and place in oven.
2. Bake for 1½ hours.
3. Meanwhile, in food processor, pulse gingersnaps until fine crumbs form. Strain jam through coarse sieve (to remove large chunks). In small bowl, stir together jam and mustard.
4. Brush jam mixture on ham, and then with your hands, pat gingersnap crumbs into jam. Return to oven (leaving liquid in pan) and bake, uncovered, for 30 to 45 minutes, until crumb coating is browned and instant-read thermometer registers 140°F. Let stand for 15 minutes before slicing.

Makes 18 servings

Per serving: 391 calories, 21 g fat, 19 g carbohydrates (0.1 g fiber), 31 g protein, 2,162 mg sodium

