

APRICOT-CITRUS STUFFED HAM



prep time

1 hour



portion for

4 people



serve

while hot

The Ingredients:

3 LB Extra Lean Ham,
5% fat roast cut
1 (16 OZ) bag Dried Apricots
 $\frac{2}{3}$ CUPS Honey
1 CUP Orange Juice,
room temp
 $\frac{1}{2}$ CUP Lemon Juice
2 OZ Brandy
2 TBSP Lemon Zest
 $\frac{3}{4}$ TBSP Orange Zest
2 TBSP Spice of Life

Cooking Steps:

1. To Make Ham: Preheat oven to 350°F.
2. In the center of the ham make a hole with a knife and press 3 apricot halves and half the zest in it.
3. Score top of the ham crisscross cuts about $\frac{1}{8}$ inch deep place ham on baking pan. Sprinkle remaining apricots around it.
4. To make glaze: stir together honey, juices, brandy, Spice of Life and remaining zest and brush ham. Pour the rest around the ham. Bake for 40 minutes basting every 10 minutes.
5. Serve with glaze drizzled on top of ham.