

**Featuring Tennessee Gourmet® Products**

© 2007

**Apricot Glazed Ham**

|                                     |                                                                        |
|-------------------------------------|------------------------------------------------------------------------|
| 12 pounds cured smoked ham, bone in | 9 ounces Tennessee Gourmet®<br>Apricot & Spice (your choice of flavor) |
| Cloves, to taste                    |                                                                        |

Pre-heat oven 325°F.

Score the fat into diamond shapes. Stud the center of each diamond with a whole clove. Wrap ham in foil. Bake for an hour and 30 minutes.

Take ham from the oven and remove the foil. Brush ham with glaze over the top and sides. Increase heat to 350° F and continue to bake for another 20-30 minutes or until the glaze is bubbly. Heat remaining glaze and serve with ham slices.