



**Nova Scotia
Apples**
Pick An Original



Cider Glazed Honey Ham

- 4-5 lb fully cooked boneless cured ham
- 1 cup apple cider
- 1/4 cup firmly packed brown sugar
- 1/4 cup dijon mustard
- 1/4 cup honey
- apples slices, peel on

Heat oven to 350 ° F. Place ham in baking pan. Pour apple cider over ham. In medium bowl stir together remaining ingredients except apple slices. Spoon sauce over ham. Baking basting every 15 minutes with pan juices for 60-70 minutes or until heated through. Serve ham with pan juices and garnish with apple slices.

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