

cider-glazed ham with apple pie spice

with simply creative chef rob scott

ingredients

serves 10

1/2 full cooked ham	1/4 Dijon mustard
2 cups apple cider	1 tbsp butter
1 cup honey	2 tsp chili powder
1/2 cup cider vinegar	1/2 tsp apple pie spice

directions

1. Place ham on a rack in a shallow roasting pan
2. Score the surface of the ham, making diamond shapes ½ in. deep
3. Cover and bake at 325° for 2 hours
4. Meanwhile, in a large saucepan, combine the cider, honey, vinegar, and mustard; bring to a boil
5. Reduce heat; simmer uncovered, for 15 minutes, stirring frequently
6. Stir in the butter, chili powder, and apple pie spice
7. Set aside 1 cup of sauce for serving
8. Cook the remaining sauce until thickened, spoon over ham
9. Bake, uncovered, until a thermometer reads 140°, 30-35 minutes longer
10. Warm the reserved sauce; serve with ham