

Easy Spiral-Cut Ham



Perfect for Any Holiday

Serves 12

10-pound	Spiral-cut, Bone-in Ham
¼ cup	Orange Juice
½ cup	Brown Sugar
2 tbs	Salted Butter
1 tb	Dijon Mustard

- Preheat oven to 325 degrees Fahrenheit.
- Remove the ham from the packaging and place in a large shallow baking dish.
- Cover tightly with aluminum foil and bake for 90 minutes.
- While the ham is baking, add the orange juice, brown sugar, butter and mustard to a small saucepan. Whisk together and heat until it begins to boil; remove from the heat.
- Remove and discard the foil. Brush the mixture liberally over the ham, giving it a chance to soak into each individual slice.
- Bake for an additional 20 to 25 minutes, or until the ham reaches an internal temperature of 140 degrees Fahrenheit.
- Let rest for a few minutes and serve warm.

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