

Spiced Apricot Ham

Ingredients:

1 (6-8 pound) fully cooked ham
1 cup apricot preserves
1/4 cup honey
1/4 cup brown sugar
3 tablespoons Dijon mustard
1/2 teaspoon nutmeg
1/4 teaspoon ground cloves
1/8 teaspoon cardamom
1/4 teaspoon pepper

Preheat oven to 300 degrees F. Place on in shallow roasting pan. In medium bowl, combine remaining ingredients and mix well. Spread over the ham. Cover and bake for 14 minutes per pound until the ham is hot, removing cover during last 20 minutes of baking.

You can also cook this in the crockpot. Make sure the ham fits in your crockpot and the lid fits on securely. Place ham in crockpot and cover with sauce. Cover and cook on low for 3-4 hours until ham is hot.

Credit: about.com