

Eat Happy Kitchen

Anna Vocino

EASTER HAM

(Serves 4-6)

- 7-8 pound bone-in pre-spiraled ham (check the label for no sugar added)
- Juice of 1 orange
- 1 tablespoon olive oil
- 2 tablespoons Dijon mustard
- 1 teaspoon minced fresh rosemary leaves
- 1/2 teaspoon ground cloves
- 1/2 teaspoon garlic powder
- Stone ground mustard, for serving

Preheat oven to 250 degrees. Place ham face down in a large piece of aluminum foil on a rack-lined roasting pan.

In a small mixing bowl, whisk together juice of an orange, olive oil, Dijon mustard, minced rosemary leaves, ground cloves, and garlic powder into a marinade. Drizzle over ham. Fold aluminum foil over ham, folding the edges of the foil to seal in the ham so it steams in the marinade.

Place on lower oven rack for 1 hour to 90 minutes, until ham is heated through. For the last 15 minutes, you can remove the foil from the ham to get a crisper edge, being careful not to dry out the ham. Remove from oven, let stand 5 minutes, then serve, basted with the juices at the bottom of the pan and a dollop of stone ground mustard.