

Pecan Glazed Ham



Ready in **2 hours and 10 minutes**

Serves **10-12 people**

Ingredients

- 1 9 lb spiral-cut ham
- 1 cup brown sugar
- 1/4 cup honey
- 3 TBS stone-ground or spicy mustard
- 2 TBS apple cider vinegar
- 1 cup chopped pecans, plus whole pecans for garnish

Preparation

1. Make the ham according to the package directions. For a 9 lb ham, that's usually 325 for two hours.
2. In the meantime, make the glaze. Combine the brown sugar, mustard, honey, and apple cider vinegar in a medium saucepan. Stir it together, bring it to a boil and reduce the heat to low, making sure the brown sugar is completely dissolved. Stir in the chopped pecans.
3. With about 30 minutes of cooking time remaining on the ham, glaze it all over using a brush or spatula, working the glaze between each slice and separating them each slightly. Return the ham to the oven.
4. Do a second glazing with about 15 minutes left on the baking time. You can use your discretion here, if your ham is looking like it's done, it's ok to reduce the baking time slightly. Return to the oven for the last 15 minutes.
5. Cover and let the ham rest for 10 minutes before serving. Remove to a serving platter and garnish with parsley, apple slices, orange slices, and extra pecans.

