

# Honey Ham with Mandarin Oranges

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Prep Time: 5 min  
Inactive Prep Time:  
Cook Time: 1 hr 0 min  
Level: Easy  
Serves: 4 servings



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## Ingredients

- 1 (4-pound) fully cooked, boneless ham
- 1/2 cup honey
- 2 tablespoons Dijon mustard
- 1/4 teaspoon ground cloves
- 1 (11-ounce) can Mandarin oranges in light syrup

## Directions

Preheat oven to 325 degrees F.

If ham has skin, peel it away using a sharp knife and discard, leaving a thin (1/8-inch) layer of fat on the surface. Score remaining fat with a sharp knife by cutting diagonal lines, about 1/8-inch deep, from 1 side to the other, criss-crossing cuts to form diamond shapes on the surface. Transfer ham to a foil-lined roasting pan and set aside.

Whisk together honey, mustard and cloves. Brush mixture all over ham. Pour the Mandarin oranges with liquid from can over the ham.

Bake 1 hour (14 minutes per pound), basting every 15 minutes with pan juices.

Let stand 10 to 15 minutes before slicing into thin slices.

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