



1-9 to 10 pound, bone in ham
14 oz. orange marmalade
¼ cup dark molasses
½ tsp ground cloves
½ tsp nutmeg
½ tsp cinnamon
1 ½ TBS Dijon mustard

Preheat oven to 375 degrees.

Score the ham by using a sharp knife and inserting it about 1/3rd inch into the fat. Make some diamond shapes. This will make the skin crispy.

Place marmalade in a heavy pan and melt. Add the molasses and spices. Mix well. Add the mustard and mix again. Bring to a soft simmer.

Place the ham on a rack in a roasting pan. Coat the ham with glaze and place in the oven for 30 minutes. Remove and reglaze. Cook for another 30 minutes. Reglaze and cover loosely with aluminum foil. Bake for an extra hour. Remove from oven and let it sit for a few minutes. Carve and serve. Enjoy!

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