

MAIN DISHES

PRALINE-MUSTARD GLAZED HAM

7 to 8 lb. smoked spiral-cut ham half

1 c. ALAGA Butter Maple Syrup

3/4 c. packed light brown sugar

3/4 c. Dijon mustard

1/3 c. apple juice

Remove skin and excess fat from around smoked ham, and place into a 13 x 9-inch pan. Stir together the ALAGA Butter Maple Syrup, brown sugar, Dijon mustard and apple juice. Pour the mixture over the ham. Bake at 350 degrees on lower rack for 2 hours and 30 minutes or until the meat thermometer inserted into the thickest portion registers 140 degrees. Baste every 20 minutes with glaze. Let ham stand for 10 minutes. Remove from pan, reserving drippings if desired. Cool, cover and chill ham.