

A Sutherland Belle

Easter Orange Coriander Honey Glazed Ham

INGREDIENTS

- 1 semi-boneless ham (6-7 pounds)
- 1 9-ounce jar of [Reese's Honey Glaze](#)
- 3 tablespoons champagne vinegar
- 1 teaspoon ground coriander
- 1 teaspoon cracked black pepper
- Zest of one small orange

INSTRUCTIONS

1. Preheat oven to 325F. Line the roasting pan with foil; place the ham flat side down in the roasting pan. Cut 1-inch-deep crisscross pattern into ham.
2. Place ham glaze, vinegar, coriander, and pepper in a saucepan on medium heat. Cook for 5 minutes, stirring occasionally, until well mixed and heated through.
3. Brush $\frac{1}{2}$ of the glaze over the ham. Cover with foil, sealing tightly around the edges of the pan. Bake for 1 $\frac{1}{2}$ hours. Remove foil and baste ham with remaining glaze and bake 30-45 minutes until glaze is caramelized. Top with orange zest.