

Glazed Baked Ham

6 lb. (2.72 kg) pre-cooked ham

4 Tbsp. Smoky Chipotle Honey Mustard

¼ cup Orange Juice

¼ cup Bourbon

For a baste, combine mustard, orange juice and bourbon, mix well. Remove all but about ¼-inch of fat from the ham, place in a roasting pan. Bake at 325°F for about 1 ½ hours, or until a meat thermometer reaches 140 degrees (About 10 minutes per pound). Baste the ham occasionally with the Mustard Glaze.