



Ham with Blueberry Bourbon Sauce

INGREDIENTS

1 (8- to 10-lb.) Hy-Vee spiral-sliced half ham with glaze packet
1 jar(s) (11-oz.) Terrapin Ridge Farms blueberry bourbon pecan jam
½ cup Hy-Vee no sugar added pineapple 100% juice
2 tbsp Hy-Vee Dijon mustard
1 tbsp prepared horseradish
1 tbsp lime zest, plus additional for garnish

PREPARATION

- 1** Preheat oven to 300°. Place rack in shallow roasting pan. Place ham on rack; reserve glaze packet for another use. Let ham stand at room temperature for 20 minutes.
- 2** Meanwhile, for sauce, combine jam, pineapple juice and mustard in a small saucepan. Bring to a boil; reduce heat to medium-low. Cook for 4 to 6 minutes or until coats back of spoon, stirring frequently. Remove from heat; stir in horseradish and 1 tablespoon lime zest.
- 3** Cover ham tightly with foil. Bake for 2 hours to 2 hours 50 minutes or until ham reaches 140°, uncovering ham and brushing on ½ cup of the sauce during the last 20 minutes of baking.
- 4** Transfer ham to a serving platter. Loosely cover with foil and let stand for 20 minutes. Brush with ¼ cup sauce before serving. Garnish with additional lime zest, if desired. Serve with remaining sauce.

NUTRITION FACTS

Calories: 310
Total Fat: 14g
Saturated Fat: 4.5g
Trans Fat: 0g
Cholesterol: 100mg

Sodium: 1830mg
Carbohydrates: 13g
Fiber: 0g
Sugar: 12g
Protein: 32g