

Orange Glazed Ham with Cinnamon Pear or Ginger & Honey Balsamic Vinegar

Ingredients

- 1 fully cooked smoked ham, about 4 pounds
- 1/2 cup orange juice
- 1/2 cup Cinnamon Pear Balsamic or Ginger & Honey Balsamic
- 1 tablespoon prepared mustard
- 1/2 cup raisins

Preparation

Place ham on a rack in roasting pan, fat side up; score fat. Bake at 325° for 1 hour and 15 minutes. In a bowl combine Blood Orange extra virgin olive oil and either Cinnamon Pear Balsamic Vinegar or Ginger & Honey Balsamic Vinegar and mustard. Spoon half of the orange mixture over the ham; continue baking for 30 minutes. Add raisins to the remaining orange mixture and serve with ham.