

**Pork**

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# Heavenly Citrus Ham

Penny Hawkins - Mebane, NC

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**Servings: 9**

**Preparation Time: 15 minutes**

**Bake Time: 1 hour 50 minutes**

*Leftovers can be frozen up to three months and thawed before using.*

**1 (6 to 8 pound) fully cooked bone-in ham**

**whole cloves**

**1 1/4 cups orange soda**

**1 1/4 cups orange marmalade**

**1/2 cup packed brown sugar**

**1/4 cup Dijon mustard**

Preheat oven to 325 degrees.

Place the ham on a rack in a shallow baking pan. Score the surface of the ham, making diamond shapes 1/2-inch deep. Insert a clove in the center of each diamond. Loosely cover the ham with foil.

Bake for 1 1/2 hours.

In a small saucepan, combine the soda, marmalade and brown sugar. Bring to a boil. Cook until the liquid is reduced by half, about 15 minutes. Stir in the mustard.

Brush the ham with some of the glaze.

Bake 20 to 30 minutes longer or until a thermometer reads 140 degrees, basting occasionally with the remaining glaze. Let stand 10 minutes.

Slice and serve the ham.

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Per Serving (excluding unknown items): 194 Calories; 1g Fat (5.7% calories from fat); 2g Protein; 46g Carbohydrate; 2g Dietary Fiber; 6mg Cholesterol; 238mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fat; 3 Other Carbohydrates.