



# Noreen's Kitchen

## Spiced Peach Ham Glaze

### Ingredients

- 1 cup peach jam or preserves
- ¼ Dijon mustard
- 1 teaspoon cinnamon
- ½ teaspoon allspice
- ¼ teaspoon ground clove
- ¼ teaspoon ground nutmeg

### Step by Step Instructions

Combine all ingredients and stir well to incorporate.

Brush on to a fully cooked ham and add about 1 cup of water to the pan.

Roast ham, uncovered in a 325 degree oven for 18 minutes per pound or until the internal temperature when taken on an instant read thermometer reaches 140 degrees.

Remove from oven and allow ham to rest for 30 minutes before slicing and serving.

NOTE: I used my Holiday Hearth baking and spice blend in my recipe you can find that here: <http://bit.ly/2epur0R>

**ENJOY!**