

# CHEF HARVELL'S GLAZED HAM

This nachos have it all! Tasty, cheesy, and even some secret veggies!

**Prep Time:** 10 mins **Cook Time:** 30-45 mins **Total Time:** 40mins-1 hr

## Ingredients

- Store Bought Spiral Ham
- 1 Cup of orange juice
- 1 cup of Apple cider
- 1 teaspoon of Cloves
- ½ cup of Honey
- 3 tablespoons of Corn Starch
- ½ cup of Cold Water



## Instructions

1. Preheat the oven to 350
  2. In a large bowl whisk together Orange Juice, Apple cider, Cloves and Honey.
  3. In a separate bowl whisk cornstarch with cold water.
  4. Mix the cornstarch mixture into the large bowl with glaze mixture.
  5. Wrap the spiral ham in tin foil if not already wrapped. Before closing the wrap pour the glaze over the ham. Then close the tin foil.
  6. Put the glazed ham in the oven for 30-45 minutes let it cool, and enjoy.
- *NOTE- Cook time will vary depending if the ham is chilled or room temperature.*

Image courtesy of <https://www.pinterest.com>

Paired with Kids on the Square - Episode "Silent Night"

