



### **Ham with Apricot and Crystallized Ginger Glaze**

- 1 - 4 lb. boneless ham
- ¼ cup Dijon mustard
- 1 cup apricot preserves
- ½ cup crystallized ginger, minced
- 1 teaspoon ground allspice
- 2 tablespoons coarse salt (sea or Kosher)
- 1 tablespoon ground black pepper

Preheat oven to 350 degrees.

Dab ham with paper towels to dry the surface.

Puree mustard with apricot preserves, allspice, salt and pepper in a blender or food processor until smooth. Spoon mixture over the ham, coating thoroughly and evenly.

Gently pat the minced crystallized ginger onto the coated ham.

Wrap the ham in foil and place on a rack in a roasting pan to bake for 1 hour. Remove foil and return to oven for an additional 30 minutes or until dark reddish brown. Remove ham from the oven and let rest at room temperature for 10 minutes before slicing.

Serve with fresh steamed asparagus and Frei Brothers Reserve Russian River Valley Pinot Noir.

Serves 6