



Another delicious recipe from  
*Tanya's Kitchen*

## **Orange Rum-Glazed Ham**

### **Ingredients**

Any kind of shoulder, butt or spiral cut ham  
1 jar of orange marmalade  
1 jar of sweet hot mustard  
1 shot of Appleton Rum

### **Directions**

- Remove the ham from the plastic bag and place in a big baking dish
- In a separate bowl, mix one jar orange marmalade, one jar sweet hot mustard and one good shot of Appleton rum to thin out the glaze
- Pour the glaze mixture over the ham
- Place ham in a 350 degree oven for the 1 ½ hours
- Remove from oven and place on a serving dish and garnish with chives and oranges
- You can find all these ingredients, except for the Appleton rum, at all your Foster's Food Fair IGA stores