



Apricot-Mustard & Herbed Panko Ham

Prep: 25 minutes plus standing

Bake: 1 hour 30 minutes • Serves: 12

- 1 spiral sliced ham (7 to 8 pounds)
- 1½ cups apricot preserves
- 1 cup brown sugar
- ¼ cup Asian-style hot mustard
- 1 tablespoon Worcestershire sauce
- ¾ cup panko breadcrumbs
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh Italian parsley
- 2 tablespoons unsalted butter, melted
- 2 teaspoons grated lemon zest
- ½ cup hot water

1. Place roasting rack in large roasting pan. Place ham, cut side down, on rack in pan; add ½ inch water to pan. Cover ham loosely with aluminum foil; let stand 30 minutes. Preheat oven to 325°F. Bake ham 1 hour.

2. In small saucepan, heat preserves, brown sugar, mustard and Worcestershire to a simmer over medium heat; simmer 2 minutes. In small bowl, stir breadcrumbs, chives, parsley, butter and zest.

3. Brush ham with some glaze; bake, uncovered, 20 minutes, brushing with glaze after 10 minutes. Remove ham from oven; increase temperature to 400°F. Brush ham with glaze; sprinkle with breadcrumb mixture. Bake 10 minutes longer or until internal temperature reaches 135°F and breadcrumbs are browned.

4. Transfer ham to serving platter; cover loosely with aluminum foil. Let stand 15 minutes before serving (internal temperature will rise to 140°F upon standing). Stir water into remaining glaze; serve with ham.

Approximate nutritional values per serving:

*564 Calories, 13g Fat (3g Saturated), 172mg Cholesterol,
2807mg Sodium, 51g Carbohydrates, 0g Fiber, 60g Protein*

Helpful tip:

> Serve with coarse ground mustard, if desired.