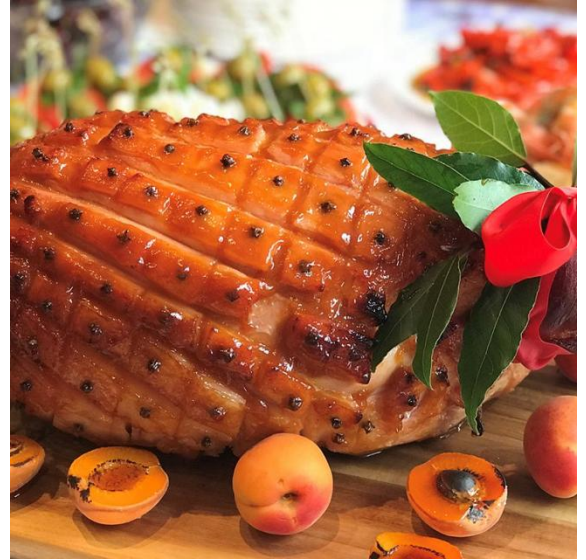


Ingredients

1 ham	
Cloves	
Apricot Jam	1 cup
Brown Sugar	1 cup
Dijon Mustard	½ cup



Method

1. Remove skin from the ham and score the fat in a criss-cross pattern.
2. Stud the ham with cloves.
3. Mix together the apricot jam, brown sugar and Dijon mustard.
4. Spread the mixture evenly over the ham (fat).
5. Bake the ham in a moderate oven for 1.5 hours, brushing with glaze every 30 minutes.

Nutrition, hints and tips

- **Use leftovers in muffins, quiches, croquettes, toasted sandwiches, fritters.**

- **Serve hot or cold.**