



Toasted Almond Chutney Glazed Ham

prep time:
10 minutes

cook time:
1 hour, 30 minutes

makes 16 servings

grocery list

6 lb. spiral-sliced baked ham
jarred chutney
crushed pineapple
Simply Organic Ground Cinnamon
Simply Organic Whole Cloves
almonds
orange

toasted almond chutney glazed ham

- 1 (6-lb.) spiral-sliced baked ham
- 1 (12-oz.) jar chutney (such as mango or apricot)
- 1 cup coarsely chopped fresh or frozen cranberries (optional)
- 1 cup crushed pineapple, drained
- 2 tsp. **Simply Organic Ground Cinnamon**
- 3 **Simply Organic Whole Cloves**
- 1/2 cup finely chopped toasted almonds
- 1 tbsp. grated orange zest
- 3 tbsp. fresh orange juice
- Fresh apricots, pear wedges, tarragon (optional)

1. Preheat oven to 325°F. Line large roasting pan with heavy-duty aluminum foil, and spray foil with nonstick cooking spray. Place ham in roasting pan. Cover loosely with foil. Bake 1 hour.
2. Meanwhile, in medium saucepan combine chutney, cranberries (if available), pineapple, cinnamon, cloves, almonds, orange zest and juice; blend well. Place over medium-low heat and heat through to melt chutney and infuse flavors. Spread evenly over ham. Bake 30 minutes more or until meat thermometer registers 135°F.
3. Place ham on serving platter. Let ham stand 15 minutes before serving. Garnish with fresh apricots, pear wedges and tarragon, if desired.

Per Serving: 330 calories, 16g carbohydrate, 39g protein, 13g fat, 3g saturated fat, 1g fiber, 110mg cholesterol, 1890mg sodium

cook's journal

kitchen tools

measuring utensils
can opener
chef's knife
cutting board
citrus zester or
microplane grater
large roasting pan
heavy-duty
aluminum foil
medium saucepan
heatproof spatula
large basting brush
meat thermometer
serving platter
carving knife

recipe note

Add 1/2 cup water to the roasting pan before covering the ham with foil. The water will create steam as the ham bakes, resulting in moist slices of ham.

a good idea

Glazing a spiral ham not only adds a layer of flavor, but helps keep the ham moist and tender.

