

 WTRE Recipe of the Week: The Perfect Easter Centerpiece! 

Ingredients

- **1 ham** (6 to 10 lb.)
 - **Whole cloves** (for studding)
 - **1 (6 oz.) can** frozen orange juice concentrate, thawed
 - **1 3/4 c.** water
 - **1/2 c.** honey
 - **1 tsp.** dry mustard
 - **1** cinnamon stick
 - **1/4 c.** brown sugar
 - **1/8 tsp.** nutmeg
 - **3 Tbsp.** cornstarch
 - **2 oranges**, peeled and sectioned (seeded if necessary)
 - *Optional: a pinch of salt*
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Instructions

1. **Prep & Bake:** Score the surface of your ham and stud it with the whole cloves. Bake at **350°F** for 10 to 15 minutes per pound (or follow the directions on the ham's wrapper).
2. **Make the Glaze:** While the ham is in the oven, combine the orange juice concentrate, water, honey, dry mustard, salt, cinnamon stick, brown sugar, and nutmeg in a saucepan.
3. **Thicken:** In a small bowl, blend the cornstarch with **1/4 cup** of the juice mixture until smooth, then return it to the saucepan.
4. **Boil:** Cook over medium heat, stirring constantly, until the mixture comes to a boil and thickens. Let it boil for 1 minute. Remove from heat and let it cool.
5. **Glaze the Ham:** During the **last 30 minutes** of baking, brush the ham with a small amount of the sauce 2 or 3 times to create a beautiful, sticky crust.

6. **Serve:** Add the fresh orange sections to the remaining sauce. Reheat the sauce and serve it on the side with your sliced ham.

Host Tip: To make your Easter table really pop, garnish the serving platter with fresh parsley or rosemary sprigs around the base of the ham. It's a simple vintage touch that never goes out of style!