



ORANGE MARMALADE GLAZED HAM WITH CITRUS DILL SAUCE

With a glaze and sauce that both pack a tangy, citrusy punch, this recipe will be your new cookout favorite. Instructions are for serving with grilled ham, but it also tastes great baked.

PREP TIME	COOK TIME	TOTAL TIME	SERVES
30 MIN	2 HRS	2.5 HRS	10 PEOPLE

INGREDIENTS & INSTRUCTIONS

- 1 Frick's bone-in portion ham, 6-8 lbs.

Glaze

- 1/3 cup orange marmalade
- 1/3 cup whole-grain mustard
- 2 Tbsp. lime juice
- 1 Tbsp. Dijon mustard
- ½ tsp. black pepper

Sauce

- 2/3 cup mayonnaise
- 2/3 cup sour cream
- 1/3 cup horseradish
- 1/4 cup orange juice, freshly squeezed
- 2 Tbsp. orange zest, finely grated (~2 oranges)
- 2 Tbsp. minced fresh dill
- 1 tsp. apple cider vinegar
- 1/2 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 1/4 tsp. ground white pepper

STEP 1

If grilling the ham: allow the ham to stand at room temperature for 30 min. beforehand. Excluding the cut face, score the ham on all sides in a crisscross pattern, about 1" apart and ½ inch deep. Place the ham cut side down in a deep, outdoor roasting pan or large foil pan.

STEP 2

Bring grill temperature to medium heat (350 to 400°F) for indirect cooking.

STEP 3

Add the glaze ingredients to a bowl and mix well, then brush half the glaze on the top and sides of the ham.

STEP 4

Place pan with ham on the grill, but not directly over the active heat source. With the lid closed, grill over indirect medium heat for 1 hour. Baste with the remaining glaze and continue grilling for about 45 minutes to an hour more, or until the internal temperature reaches 140°F. Remove ham from the grill, tent loosely with foil, and let rest for 10 to 15 minutes.

STEP 5

Whisk the sauce ingredients together in a bowl. Carve the ham and serve warm with the sauce.