



Pomegranate Jelly Ham Glaze

2 jars Macala Pom Jelly
1/4 cup organic honey
1 cup fresh squeezed OJ
1 tablespoon ground cloves
1 tablespoon ground mustard
Pinch of dried rosemary leaves

In saucepan heat over med/low heat all ingredients and whisk until jelly and honey liquify.

Place ham flat side down in roaster pan and pour entire pan of glaze over ham. Set oven at 325 degrees to bake. Baste the ham every 10 minutes until outer crust is nicely glazed.