Maple Glazed Black Oak Ham

Makes seventeen 4oz. portions

Ingredients
Large Whole Black Oak Smoked Ham (about 8 lb.)
¼ cup – Apple Juice
1 Tbsp. – Maple Syrup
¾ tsp. – Lemon Juice

Preparation

Step one:
Prepare ham according to package instructions

Step two:
In a saucepan, combine apple juice, maple syrup, and lemon juice. Bring to a boil.

Step three:
Reduce heat to low heat and let the glaze simmer until thickened. Remove from heat.

Step four:
Serve ham with warm glaze.