

Ham with Honey-Apricot Glaze

10-14 pound spiral-sliced, fully-cooked smoked ham

1 cup honey

1 6-oz. orange juice concentrate, thawed

1/3 cup soy sauce

1/3 cup apricot jam

1/2 teaspoon ground nutmeg

1/4 teaspoon ground cloves

Preheat oven to 325 degrees F. Place ham on rack in shallow roasting pan. Stir together remaining ingredients in medium bowl; set aside. Bake ham for 30 minutes; pour glaze over ham and continue to bake until ham is heated through, about a total of 2 1/2 hours. (about 15-18 minutes per pound.)

Serves 20-25.