

# Spiced Rum and Peach Glazed Spiral Ham

---

Copyright © 2018 by Cooking With Carolyn

**Yield: Approx. 2 Cups**

## Ingredients

(**Note:** This Glaze recipe can be doubled for a higher yield)

- 1 Cup Spiced Rum
- ½ Cup Peach Preserves
- 1½ Teaspoon Molasses
- ½ Cup Light Brown Sugar
- Pinch of Ground Allspice
- 1- 8 to 10 Pound Spiral Ham

---

## Directions

Preheat oven 275 degrees.

Place the ham in a large roasting pan. Cover with parchment paper and then a layer of aluminum foil. Heat the ham for 12 to 15 minutes per pound.

Meanwhile, make the glaze. (Note: Follow the steps and do not turn the burner on until it is stated to do so. You don't want the alcohol to ignite.) In a medium stainless steel saucepan, combine and whisk the spiced rum, peach preserves, molasses, brown sugar and allspice. Place the saucepan on the stove and turn the heat to medium or medium-high heat. Reduce the glaze by half stirring occasionally. The glaze will start to thicken slightly. Turn off the heat. It will thicken even more as it cools.

Finally, remove the ham from the oven. Raise the oven temperature to 425 degrees. Glaze the ham and place it back into the oven uncovered for about 15 to 20 minutes.