

Roasted Ham with Maple Mustard Sauce



Makes:

16 servings, 5 ounces (140 g) each

Utensil:

10 Qt./9.5 L Roaster with Cover
small mixing bowl

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Recipe:

Contributed By:

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Recipe Description:

Now with Saladmaster, you can skip using the oven, and enjoy stovetop roasted ham instead! The sweet and tangy maple mustard glaze pairs nicely with succulent juicy ham. Perfect for any family gathering, especially during the holidays!
See recipe for [Rosemary Garlic Roasted Turkey](#)
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Ham

Maple Mustard Sauce

75
whole cloves, dried $\frac{1}{3}$
cup brown sugar (65 g) 1
cup dijon mustard (240 g) 2
tablespoons maple (40 g)
syrup

Directions:

1. Place a clove in the center of each scored cross section on the ham.
2. In a bowl whisk together mustard, brown sugar and maple syrup.
3. Place ham in roaster and pour half of the sauce mixture over ham; cover and turn to medium (375°F/190°C) until Vapo-Valve™ clicks steadily. Reduce to low (200°F/93°C) and cook 15 minutes for each pound of meat.
4. Allow ham to rest before carving and serving.

Tips:

- Serve with left over marinade on the side or use it as a glaze and serve

Nutritional Information per

▼ Serving

Calories: 332
Total Fat: 22g
Saturated Fat: 7g
Cholesterol: 84mg
Sodium: 1581mg
Total 14g
Carbs:
Dietary Fiber: 2g
Sugar: 8g
Protein: 21g