

Orange Marmalade-Glazed Ham



INGREDIENTS:

- 10 OZ ORANGE MARMALADE
- 1 T ORANGE ZEST (ZEST FROM ONE ORANGE)
- 1 CUP LIGHT BROWN SUGAR (LIGHTLY PACKED)
- 1/4 CUP ORANGE JUICE
- ½ CUP OF DIJON MUSTARD
- ONE FULLY COOKED SPIRAL HAM (10-16 LBS)

Orange Marmalade-Glazed Ham



DIRECTIONS:

- Preheat oven to 350 degrees. Place ham in a foil-lined roasting pan.
- Using a food processor with steel blade, spoon in orange marmalade, dijon mustard, orange zest, and orange juice and pulse until mixture is creamy.
- Pour glaze over ham and brush glaze over ham to ensure complete coverage. Bring up glaze that has settled in the bottom of the roasting pan and brush over the ham
- Bake at 350 degrees at 10 minutes per pound until ham glaze is browned slightly and caramelized.

Homemade Eggnog (Cooked)



INGREDIENTS:

- 2 CUPS OF MILK
- 1/2 TSP GROUND CINNAMON
- 1 1/2 CUPS HALF AND HALF
- 6 EGG YOLKS
- 1/2 CUP SUGAR
- 1/2 TSP NUTMEG
- 1 TSP PURE VANILLA EXTRACT

Homemade Eggnog (Cooked)



DIRECTIONS:

- Using a heavy-bottomed medium sauce pot, add milk and cinnamon and whisk to combine. Heat milk on medium-low heat until bubbles start to form around the edge of the pot, about 5 minutes.
- In a bowl, add egg yolks, sugar, half and half, pure vanilla extract, and nutmeg and whisk to combine thoroughly.
- Add the egg mixture to the simmering milk mixture slowly and whisk to combine while pouring.
- Using a candy thermometer, heat mixture until it reaches 160 degrees. This is the temperature in which the eggs will be considered safe for consumption.
- Remove from heat, and pour into a glass bowl. Refrigerate eggnog until cold, or you may serve warm in a glass with a cinnamon stick.

Savory Pineapple Cheeseball Spread



INGREDIENTS:

- 2 PKGS CREAM CHEESE, SOFTENED
- 1 20 OZ CAN OF CRUSHED PINEAPPLE, DRAINED
- 1 T CHOPPED CHIVES
- 1 TSP CHOPPED FRESH DILL
- 1 CUP OF CHOPPED SWEET ONION
- 1 T ONION POWDER
- 1 T SEASONED SALT
- 3 CUPS CHOPPED PECANS

Savory Pineapple Cheeseball Spread



DIRECTIONS:

- Using a stand mixer with paddle attachment, cream together cream cheese, pineapple, chopped onion, seasoned salt, onion powder, chives, and dill until thoroughly combined. Place mixture in refrigerator for 30 minutes to an hour so mixture can set.
- Remove mixture from refrigerator and combine mixture with in a bowl containing 3 cups of chopped pecans. This will give the spread some texture and allow to form into a ball.
- Spoon mixture onto a cheese board and form into a ball.
- Serve with good crackers, Hawaiian Rolls, or toasted french bread. Delicious!