

Easy Plum Glazed Ham with Cardamom and Ginger - Festive & Flavorful

If you're looking for a holiday ham recipe that's anything but ordinary, this



OVEN
350°F

TIME
5 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 1 cup plum preserves
- 1/2 cup orange juice
- 1 tablespoon honey
- 2 teaspoons fresh ginger, minced
- 1 teaspoon cardamom
- 1 smoked cooked ham (4 lb.)

DIRECTIONS

1. Make the glaze: In a saucepan over medium-high heat, stir together plum preserves, orange juice, honey, ginger, and cardamom. Bring to a boil while stirring. Reduce to a simmer and cook for 5 minutes or until smooth and melted. Set half the glaze aside in a microwave-safe bowl.
2. Prep the ham: Score the outside of the ham in a cross-hatch pattern using a sharp knife. This helps the glaze soak in.
3. Glaze and roast: Brush the ham with glaze and loosely cover it with foil. Bake at 350°F for 2½ hours, or until internal temperature reaches 145°F. Baste with reserved glaze every 30 minutes.
4. Rest and reheat glaze: Let the ham rest 15 minutes before slicing. Microwave the reserved glaze for 1 minute until warm and drizzle over ham before serving.
5. Serve and enjoy: Plate it up and serve with sides or rolls. Don't forget the extra glaze!

SWAPS & NOTES

& Swaps Plum preserves: Adds natural sweetness and a rich, fruity glaze.

Apricot or cherry preserves can work in a pinch.

Orange juice: Adds brightness and acidity-fresh squeezed is best if you have it!

Honey: Deepens the sweetness and helps caramelize the glaze.

TIPS FOR SUCCESS

Use a meat thermometer to avoid overcooking-145°F is the sweet spot for juicy ham.

Make extra glaze if you want a little sauce on the side for dipping or drizzling.

Scoring the ham not only looks beautiful, but also helps the glaze stick and seep in deeper.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-plum-glazed-ham-with-cardamom-and-ginger-festive-flavorful/>