Baked Ham with Pomegranate Glaze

Looking for a ham glaze that’s a little different than the standard honey mustard? Here’s a great one! It’s made with pomegranate molasses – a tart syrup made with pomegranate juice, lemon juice and sugar. It’s a staple in a lot of Middle Eastern cooking. You can purchase it in a bottle (like I did) or make it yourself (see below).

Baked Ham

WITH POMEGRANATE GLAZE

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What you need:

- 6-7 pound ham
- ½ cup pomegranate molasses
- 1 Tablespoon smoked paprika
- 1 teaspoon lemon pepper
- ½ teaspoon garlic powder
- 1 teaspoon garlic salt
- Olive oil (I used smoked olive oil)

How to Do it:

Cut slits in the fat of the ham.

Mix all the ingredients except the ham and the olive oil in a bowl. Rub the mixture on all sides of the ham, pushing it into the cuts in the fat and under the skin.

Place the ham in a large roasting pan, cut side down. Add about 1 cup of water (this will help to keep the glaze from burning too much in the pan).

Bake at 350 degrees for about 2 hours, adding more glaze about every 45 minutes until the glaze is gone. At the last 30 minutes, drizzle with some olive oil to moisten the glaze.

Remove from the oven and allow to cool for about 10 to 15 minutes. Slice and serve.

NOTE: you can make gravy from the pan drippings, but remove it from the baking pan making sure that burned pieces of glaze are removed. The glaze has a lot of sugar so it will burn in the bottom of the pan, but there are still a lot of dripping that can be poured off. The flavor will not have a burned taste!

To make your own molasses:

- 4 cups of pomegranate juice
- 1/3 cup of sugar
- 1 1/2 Tablespoons fresh squeezed lemon juice

Place everything in a sauce pan and bring to a boil. Reduce heat and simmer until it has reduced to about 1 1/2 cups of syrup, about an hour.

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