

Apricot-Mustard Ham with Herb-Roasted Root Vegetables

HAM

- 1 (8 to 10 pound) fully cooked bone-in smoked half ham (not spiral sliced)
- 1 cup brown sugar, packed
- 1 cup apricot jam
- 1/2 cup spicy brown mustard
- 2 teaspoons pepper

ROASTED VEGETABLES

- 1 1/2 pound baby potatoes, cut into halves
- 1 pound carrots, halved or quartered and cut into 2-inch lengths
- 1 bunch radishes, trimmed and cut into halves
- 3 teaspoon olive oil
- 1 tablespoon fresh thyme leaves, chopped
- 1/4 cup fresh flat-leaf parsley leaves, chopped

HAM

Preheat oven to 300 degrees F. Place ham in roasting pan, cut side down. With tip of sharp knife, make long cuts from top of the ham to bottom, cutting through tough skin and fat. Cover with foil. Bake 1 1/2 hours.

In a medium bowl, whisk together sugar, jam, and pepper. Transfer 1 cup of glaze to a separate bowl; cover and refrigerate. Remove foil from ham. Brush remaining glaze all over ham.

Bake, uncovered, another 1 to 1 1/2 hours or until glaze is dark brown and internal temperature of ham has reached 140 degrees F. Allow ham to rest 20 minutes before carving. Serve with reserved glaze.

ROASTED VEGETABLES

Preheat oven to 450 degrees F. In a 7 quart saucepot, cover potatoes and carrots with cold water; add 1 tablespoon salt. Cover and heat to boiling on high. Reduce heat to maintain simmer; cook 7 minutes. Drain well and return to pot. Vegetables can be parboiled and refrigerated up to 2 days before roasting.

Toss potatoes, carrots, and radishes with oil, thyme, and 1/4 teaspoon each salt and pepper; arrange in a single layer on a large rimmed baking sheet. Roast 25 minutes or until vegetables are browned and tender, stirring twice.

Remove from the oven; sprinkle vegetables with parsley and toss to coat. Serve warm or at room temperature.