

Spiced Port Glaze for Roasted Ham

- 1 1/2 cups Port
- 1 stick cinnamon
- 2 cloves
- 2 teaspoon honey
- 2 teaspoons brown sugar
- 1/2 teaspoon orange zest

Place port into small saucepan and heat over medium heat until reduced by half. Add remaining ingredients and cook for 10 minutes. Remove and brush a small amount over ham before placing into oven. Use remainder to baste ham with during roasting.



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