

Apricot Glazed Ham

INGREDIENTS

- 4 lbs cooked lean ham
- 2 cups diet ginger ale
- ½ cup Walden Farms Calorie Free Apricot Fruit Spread
- ¼ cup brown sugar Splenda for Baking
- 3 tbsp Walden Farms Calorie Free Honey Dijon Dressing
- ½ tsp ground ginger
- Whole cloves

INSTRUCTIONS

1. Preheat oven to 325 degrees.
2. Insert cloves about ¼ inch deep into ham.
3. Place ham on rack in roasting pan.
4. Pour diet ginger ale into pan.
5. Cover loosely with foil. Bake for 1 hour.
6. Mix all remaining ingredients in bowl, brush mixture over ham.
7. Bake uncovered 1 ½ hours.

