



## **Smoked Sliced Ham with Hot Peppered Berry Compote**

*An easy-to-make hot glazed ham with savory mixed fruit compote*

3 pounds smoked pre-sliced boneless ham

### **Hot Pepper Glaze:**

3 Tablespoons red pepper jelly

2 Tablespoons balsamic vinegar

1/2 teaspoon dried thyme

1 Tablespoon brown sugar

1/3 cup chicken broth

### **Savory Berry Fruit Compote**

2 cups chopped apples, peeled, cored

1/3 cup chicken broth

1/4 cup maple syrup

1 Tablespoon vinegar

1 teaspoon Dijon mustard

1 Tablespoon ham drippings, optional

1/4 cup chopped green onions  
2 teaspoons fresh thyme  
1 (6 ounce) container fresh red raspberries  
1 (6 ounce) container fresh blackberries  
Garnish: Fresh Thyme sprigs as desired

Remove wrapping from ham, making sure to keep slices together. Place in medium sized baking dish.

In a medium saucepan, stir together jelly, vinegar, thyme, brown sugar, and chicken broth; cook over medium heat until jelly melts; cook for about 3 minutes to combine flavors. Remove 1/3 cup; set remainder aside.

Using the 1/3 cup light glaze; spoon or brush ham with half of glaze; bake ham in 400-degree F preheated oven for 7 minutes; remove; spoon or brush ham with remaining glaze; bake for 7 more minutes or until ham is hot. Remove ham from oven; brush with pan drippings; cover with foil to stay warm; set aside with pan juices; brush with pan juices before serving.

**Prepare Compote:** To the remaining glaze in medium sized saucepan, add 2 cups chopped apples, chicken broth, maple syrup, vinegar, and mustard; over medium heat, bring to a boil. Reduce heat, cook for 10 minutes until apples are softened. Remove from heat, stir in 1 Tablespoon ham drippings; fold in green onions, thyme, raspberries, and blackberries. Set aside or chill until serving.

**To Serve:** Drain excess juice from fruit compote. Place whole glazed ham on serving platter; with spoon, place some of the fruit compote over the ham; garnish with fresh thyme springs. Place remaining compote in small bowl to serve with ham. This dish can be served warm or cold. Serves about 6

**Cook's Note:** If you don't like anything hot or spicy, apple jelly would be a good substitute. If you like a thicker glaze, reduce the amount of chicken broth.

**About the Recipe:** This mouthwatering ham is easy to make since it is already cooked, sliced, and styled for a smaller party. Add a light hot glaze and team it with a savory berry fruit compote. The fresh berries add a light spring touch to that holiday ham dinner.