

# Apple Cider and Balsamic Glazed Spiral Ham

- Prep Time: 20 minutes
- Cook Time: 2 hours, 20 minutes
- Total Time: 2 hours, 40 minutes
- Servings: 12



## Ingredients:

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- 5 fresh apples such as Fuji, sliced into 8-10 wedges each
- 2 large onions, halved and sliced
- 1 teaspoon Stonemill Iodized Salt, plus additional to taste
- Stonemill Ground Black Pepper, to taste
- 4 tablespoons Baker's Corner Brown Sugar, divided
- 3 tablespoons Baker's Corner Corn Starch, divided\*
- 1/4 cup Countryside Creamery Unsalted Butter, cut into cubes
- 1 Appleton Farms Spiral Sliced 1/2 Ham\*
- 4 cups Nature's Nectar Apple Cider\*
- 2 cups Priano Balsamic Vinegar\*
- 2 tablespoons water

**\*These are ALDI Find or Seasonal items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. Preheat oven to 325°. Place apples and onions in the bottom of a roasting pan. Season with salt and pepper to taste, 2 tablespoons brown sugar and 1 tablespoon corn starch and toss to coat evenly. Scatter butter cubes evenly over top. Place ham on top of apple and onion mixture and bake for 1 hour. Stir apples and onions and continue baking for about 30 minutes or until ham has about 15 minutes remaining to bake.
2. To make the glaze: In a medium saucepan, combine apple cider and balsamic vinegar and bring to a boil. Cook until liquid has reduced by about half. Turn off heat, add 2 tablespoons brown sugar and 1 teaspoon salt and whisk to dissolve. In a small bowl, whisk together 2 tablespoons of cold water with 2 tablespoons corn starch. Bring sauce to a boil again and add corn starch mixture, whisking constantly until sauce has thickened and coats the back of a spoon. Remove from heat.
3. When the ham has 10-15 minutes remaining to bake, remove from oven and adjust oven temperature to 375°. Apply glaze evenly over entire ham and drizzle over apple and onion mixture. Return the ham to the oven until ham is heated through and glaze is beginning to caramelize.
4. Serve each slice of ham with the glazed apples and onions.



Recipe Courtesy of:  
ALDI Test Kitchen