

Kathie Lee Gifford
LOVE, LOSS &
LEAVING TODAY



MARCIA CROSS
How I
Survived
Cancer



HARRY &
MEGHAN
LIFE IN THE
COUNTRY!

People

The *Fixer Upper*
star with her
'little sidekick'
baby Crew



EXCLUSIVE

Joanna
Gaines

The mom of five
on life with
9-month-old Crew,
big new TV plans
and her children's
book *We Are
the Gardeners*

THIS BABY CHANGED EVERYTHING

April 8, 2019

*Easter
Brunch
Special*

VIBRANT SPRING
RECIPES FOR A FESTIVE
HOLIDAY FEAST

GEOFFREY ZAKARIAN

**Honey-Ginger
Glazed Ham**

THE CHEF-PARTNER OF THE
LAMBS CLUB IN N.Y.C. GIVES HIS
CENTERPIECE-WORTHY DISH A
GLOSSY, SWEET-AND-SPICY FINISH

- 1 (8-lb.) fully cooked bone-in spiral-cut ham
- ½ cup chicken stock
- ½ cup honey
- ¼ cup rice vinegar
- 1 tsp. lime zest plus 1 Tbsp. fresh juice (from 1 lime)
- 1 (1-in.) piece fresh ginger, peeled and thinly sliced
- ½ tsp. crushed red pepper

1. Preheat oven to 350°. Place ham and stock in a shallow roasting pan. Loosely cover with aluminum foil. Bake 1 hour, basting with stock in pan every 20 minutes.

2. Meanwhile stir together honey, vinegar, lime zest and juice, ginger and crushed red pepper in a small saucepan. Bring to a simmer over medium; simmer, undisturbed, 5 minutes. Remove from heat; let stand 5 minutes. Pour through a fine-mesh strainer into a small bowl; discard solids.

3. Increase oven temperature to 400°. Remove foil from ham; discard foil. Brush honey glaze all over ham (reserve remaining glaze in bowl). Return to oven. Bake, uncovered, until a thermometer in thickest portion of meat registers 145°, about 30 minutes, brushing with glaze every 10 minutes. Remove from oven; let rest 10 to 20 minutes.

4. Transfer ham to a serving platter. Serve alongside remaining glaze in bowl.

Serves: 12
Active time: 20 minutes
Total time: 1 hour, 45 minutes



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