**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
1/2 cup chicken stock
3/4 cup honey
3/4 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
1/2 tsp. crushed red pepper

1. Preheat oven to 350°F. 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°F. 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°F, 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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