

Easter Raisin Glaze

Ingredients

- 1 jar (18 oz.) apricot-pineapple jam
- 3 tablespoons lemon juice
- 2 tablespoons prepared mustard
- $\frac{3}{4}$ cup chopped SUN-MAID Raisins

Directions

1. Heat jam in saucepan over medium heat, stirring until melted.
2. Blend in lemon juice and mustard.
3. Brush all but one cup of the glaze over ham during last half hour of baking.
4. Stir raisins into reserved glaze.
5. Spoon over ham during last 10 minutes, watching carefully to prevent raisins from over-baking.