

## Rocklands' Apricot Mustard Sauce

*Makes 2 cups*

- ✓ 1 12- or 13-ounce jar apricot preserves, the best available
- ✓ 1/2 cup Dijon mustard
- ✓ 1/4 cup honey or maple syrup
- ✓ 4 TBS apple cider vinegar
- ✓ 1/4 cup firmly-packed dark brown sugar
- ✓ 1/2 tsp ground ginger
- ✓ 1/4 tsp ground allspice
- ✓ Pinch of ground cloves
- ✓ 1/4 tsp ground nutmeg
- ✓ 1/8 tsp sea salt (or to taste)

Put all ingredients in a pan over low heat and stir constantly until the ingredients are combined, and apricot preserves and sugar are melted. Turn heat up to medium-high, and – continuing to stir – allow mixture to come to a low boil. Boil for 3 minutes, still stirring, until sauce thickens. Remove from heat and cool.

When cooking ham, pour 1 cup of sauce over ham 30 minutes before you plan to take it out of the oven. Put remaining 1 cup of sauce in a bowl on the table to spoon over sliced ham.