



BourbonGlazed Ham

Savannah · 30/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs 40 mins

Description

This is a delicious combo of about five recipes I found while researching for my first Thanksgiving ham The empty baking pan afterwards was my best compliment

Ingredients

- - 1 (5 pound) boneless ham - 1 cup bourbon whiskey - ½ cup packed brown sugar - 1 (8 ounce) can crushed pineapple in juice - ½ cup honey - 3 cloves garlic
- minced - 1 ½ cups water - 1 (8 ounce) can pineapple rings

Instructions

1. Score the surface of the ham
2. making diamond shapes about 1/2-inch deep. Place the ham in a large
3. resealable bag. Add the bourbon
4. brown sugar
5. crushed pineapple
6. honey
7. and garlic to the bag; refrigerate at least 8 hours
8. turning the bag over several times while marinating. Preheat oven to 350 degrees F (175 degrees C).
Transfer the ham and marinade to a large baking dish; pour the water into the dish. Attach the pineapple rings around the surface of the ham with toothpicks. Bake in preheated oven until the internal temperature reaches 165 degrees F (95 degrees C)
9. basting occasionally with the sauce in the pan
10. 90 to 105 minutes. Editor's Note: Please note the differences in ingredient amounts and cook time when using the magazine version of this recipe.