

Baked Ham with Sweet Gravy

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

Ham gravy is a tasty part of my favorite meal baked ham with mashed potatoes So many people have told me they have never had ham gravy Boy are they missing out I hope you will enjoy it as much as I do

Ingredients

— - 1 (8 pound) fully cooked bone-in ham - ½ cup brown sugar - 1 (6 ounce) can apple juice - ½ cup all-purpose flour - ½ cup milk

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Place ham
2. cut-side down
3. into a large roasting pan. Press brown sugar evenly onto ham. Pour apple juice into the pan. Cover the pan with a lid or aluminum foil. Bake in the preheated oven until ham is heated through
4. about 1 hour 20 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (62 degrees C). Let ham rest for 10 minutes before transferring to a serving plate. Pour remaining pan juices into a saucepan. Combine flour and milk in a jar with a lid; shake until mixture is blended. Bring pan juices to a boil. Slowly whisk flour mixture into the saucepan and cook until gravy is thick
5. about 5 minutes.