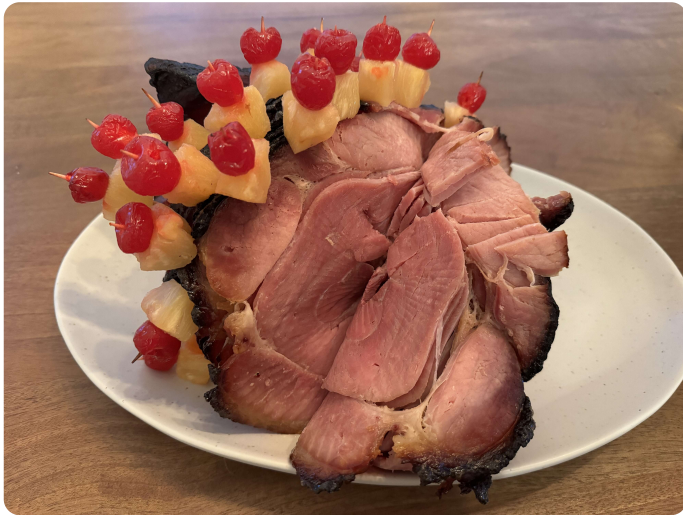


Baked Ham with Sweet Glaze

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

3 hrs

Description

This recipe was handed down through my family My grandmother made it my mother still makes it and we all love it to pieces I love the glaze because its simple easy and delicious The ham is great as a Boxing Day feast or for any occasion such as a potluck Pair it with any side dish or just pick at it throughout the week Its great leftover or chopped into a fresh green salad

Ingredients

- - 1 (10 pound) fully-cooked
- bone-in ham - 4 cups boiling water
- or as needed - 1 cup packed brown sugar - 2 tablespoons all-purpose flour - 2 tablespoons dry mustard powder - $\frac{1}{4}$ cup honey - 1 teaspoon fresh lemon juice
- or as needed - 1 (20 ounce) can pineapple chunks
- drained - 1 (10 ounce) jar maraschino cherries
- drained - toothpicks

Instructions

1. Gather the ingredients. Preheat oven to 400 degrees F (200 degrees C). Place ham on a rack set in a roasting pan
2. and carefully pour about 1/2 inch of boiling water into the pan beneath the ham. Bake the ham in the preheated oven for 2 hours
3. or until a meat thermometer inserted into the thickest part of the meat (do not touch the bone) reads at least 140 degrees F (60 degrees C.) Reduce oven heat to 350 degrees F (175 degrees C.) In a bowl
4. mix together the brown sugar
5. flour
6. dry mustard
7. honey
8. and lemon juice as needed to make a thick
9. smooth paste. Brush the ham generously with glaze. Skewer 1 pineapple chunk and 1 maraschino cherry per toothpick
10. and insert the decorated picks all over the ham. Return the ham to the oven
11. and roast for 15 minutes. Baste the ham
12. fruit and all
13. with glaze and juices that have collected in the bottom of the pan
14. return to the oven
15. and roast for an additional 15 minutes. Let the ham rest for at least 10 minutes before slicing.