

SlowCooked HoneyGlazed Ham

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

17 hrs

Description

The secret of this tender honeybaked ham is slow cooking I start it in a low temp oven around 6 pm the night before if used for breakfast If used for dinner it can be started later in the evening turned off and restarted the next morning Dont use a spiralsliced ham because it will dry out

Ingredients

— - 1 cup firmly packed brown sugar - ½ cup honey - ¼ cup molasses (Optional) - ¼ cup orange juice - 2 teaspoons Dijon mustard - 1 (10 to 12 pound) ham shank

Instructions

1. Blend brown sugar
2. honey
3. molasses
4. orange juice
5. and mustard together in a saucepan over medium-low heat until thickened
6. about 45 minutes. Remove from heat. Let glaze sit until flavors blend
7. 8 hours to overnight. Preheat oven to 225 degrees F (110 degrees C). Place ham in a roasting pan. Bake in the preheated oven
8. checking occasionally
9. about 10 hours. If ham begins to darken at that point
10. cover with aluminum foil. Continue baking
11. about 2 hours more. Increase oven temperature to 275 degrees F (135 degrees C). Bake
12. coating ham thoroughly with the glaze mixture every 30 minutes
13. about 2 hours more. Remove from the oven and let stand 15 to 20 minutes before slicing. Serve any remaining glaze with ham
14. if desired. From the Editor Nutrition data for this recipe includes the full amount of glaze ingredients. The actual amount consumed will vary.