

# The Best Honey Glazed Ham



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Recipe by: Laura Vitale

Makes 16

**Prep Time: 20 minutes**

**Cook Time: 2 hours 0 minutes**

## Ingredients

\_\_ 8-10 lb Fully Cooked Spiral Cut Ham, rinsed and patted dry

\_\_ 1 Cup of Brown Sugar

\_\_ 1 Cup of Honey

\_\_ 1/4 tsp of Ground Cloves

\_\_ 1/4 cup of Fresh Orange Juice

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## Optional:

\_\_ 2 Tbsp of Brown Sugar

\_\_ 2 Tbsp of Granulated Sugar

1) In a saucepan, add the brown sugar, honey, cloves and orange juice, bring to a boil, simmer for just 2 minutes then set aside to cool completely.

2) Preheat your oven to 325 degrees, line a roasting pan with aluminum foil (just to catch any sugar that might burn but you can also use a disposable aluminum pan) place the ham top side up, gently spoon half of the glaze all over the top making sure to get it in between each slice, then wrap well with some foil, pop it in the oven and bake for about an hour and 15 minutes (if its 10lb, your guide is 12 minutes per pound).

3) Remove from the oven, remove the foil, gently brush on the remaining glaze all over, return to the oven for 30 minutes, then remove from the oven, increase the temp to 400 degrees, sprinkle over the granulated sugar/brown sugar mixture and return to the oven for 15 more minutes.

4) Carefully carve, and serve on a platter and spoon over some of the juices collected in the bottom of your pan (dont skip this step!!) and dive in!

