

Brown Sugar & Honey Glazed Ham

Ingredients:

- 8-10 lb bone-in smoked ham
- 1-1/2 c. brown sugar
- 1/2 c. honey
- sliced pineapple, *optional*
- maraschino cherries, *optional*

Directions:

Preheat oven to 350. (*Adjust the racks to make sure your ham will fit in first.*)

Unwrap the ham and rinse with cold water. Place it into a shallow roasting pan. (*I use my turkey roasting pan.*)

If using the pineapple and/or cherries you will need to attach them to the ham with toothpicks now.

Cover with foil and bake for half of the time directed by the directions on the packaging. **** For a 10 lb ham this will be about 1 hour and 45 minutes.**

Glaze:

While the ham is baking start the glaze.

Combine the brown sugar and honey in a saucepan over medium heat.

Cook until the sugar is dissolved and the mixture is smooth. (*This step takes a few minutes so don't give up!*)

When the ham is halfway finished cooking remove it from the oven and pour the glaze over it.

Place it back in the oven to finish cooking. Check every 30 minutes to baste with the drippings from the pan.

Let the ham rest for 15-20 minutes, or if made ahead of time tent it with foil until ready to serve.

Notes: Cooking time is usually 15-20 minutes per pound. The ham should reach a temperature of 160F on a meat thermometer.