

Recipe for: Glazed Baked Ham

Recipe by Better Homes and Gardens

Ingredients

Half Best Choice Spiral Ham

Whole Cloves

1c. packed brown sugar

½ c. honey

½ c. orange juice

½ c. bourbon

2 Tbs. Dijon Mustard

Directions

- 1. Score ham by making diagonal cuts in a diamond patten. To stud the ham with cloves, push in the long end of a clove at intersections of each diamond. Place ham on a rack in a shallow roasting pan. Insert a meat thermometer, make sure it does not touch the bone.*
- 2. Bake ham in a 325 degree F oven until the thermometer registers 125 degrees F. (about 1 ¼ to 1 ½ hours)*
- 3. For glaze, in a medium saucepan, stir together brown sugar, honey, orange juice, bourbon, and mustard. Cook and stir over medium heat until sugar melts. Brush ¼ c. of glaze over ham. Bake uncovered for 20-30 minutes more or until the meat thermometer registers 135 degrees F. Let stand for 15 minutes before carving.*