



GLAZED HAM

Ingredients

- 8-10 pound (4-5 kg) bone-in fully cooked ham,
- 1/2 cup water
- 1/2 cup unsalted butter
- 1 cup brown sugar
- 1/2 cup honey
- 2 tablespoons Dijon mustard
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 4 cloves garlic, smashed

Lula

Directions

Preheat oven to 300 degrees. Trim away rind from ham and discard. Set ham aside to rest at room temperature for 1 hour. Line baking tray with foil. Using a sharp knife, score a 1-inch diamond pattern over entire ham. Place ham on baking tray and pour 1/3 cup water into the pan. Cover the ham with foil and bake for 30 minutes.

Heat butter in a small saucepan over medium heat until golden brown. Add brown sugar, honey, mustard, cinnamon and cloves. Stir to combine until sugar has completely dissolve, about 2 minutes.

Reduce heat to low and add the garlic. Allow it to become fragrant, cooking for a further minute or two until the glaze just begins to simmer, then set it aside and let cool to lukewarm (the glaze should be the consistency of room-temperature honey).

After 30 minutes baking time, carefully remove the ham from the oven and increase the oven temperature to 425°F. Discard the foil and pour 1/3 of the glaze all over the ham, brushing in between the cuts to evenly cover. Return to the oven and bake uncovered for 15 minutes.

Remove from the oven, brush with another third of the glaze and some of the pan juices, and repeat again after 15 minutes of baking until a dark golden-brown crust has formed, (about 30 minutes total). For added depth of flavor, mix some of the ham pan juices together with the glaze in the pot which will help keep it runny enough for brushing. Let the ham rest 10-20 minutes before slicing.