



Super-Simple Glazed Ham

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 2 hours

Total Time: 2 hours & 15 minutes

Ingredients

Ham:

- 1 (5- to 8-pound) half ham, butt portion, sliced or not, bone-in or boneless
- 1/2 cup whole-grain mustard
- 3 tbsp honey
- 1/4 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1 cup brown sugar
- 1/4 cup bourbon

Glaze:

- 1 & 1/2 cups ham drippings and/or ham stock, chicken stock or water
- 1/4 cup brown sugar
- 1/2 tsp dry mustard
- 1 pinch finely grated nutmeg
- 1 pinch ground cloves

Instructions

Cook the Ham:

Heat the oven to 300°F. Score the ham in a diamond pattern to 1/4- to 1/2- inch deep (if not sliced). Place the ham on a rack in a large roasting pan.

In a small bowl, mix the mustard, honey, nutmeg, and cloves.

Using your hands, smear the mustard mixture all over the surface of the ham. Using your hands again, pack the brown sugar all over the exterior of the ham, pressing to adhere.

Using a spray bottle, lightly mist the brown sugar with the bourbon just to barely moisten (you may not use it all). If you don't have a spray bottle, gently dab the bourbon on the ham using a brush.

Bake the ham, uncovered and basting occasionally, for 20 minutes per pound.

Make the Glaze:

Skim as much fat as you wish from the drippings left in the pan, and add enough ham, chicken stock or water to make 1 & 1/2 cups (I estimated about 1/4 cup of drippings and adding another 1 & 1/4 cups of liquid). The drippings are very sticky so it's better to add the additional liquid into the roasting pan and combining as best as you can. Transfer to a small saucepan and bring to a boil. Add the brown sugar, mustard, nutmeg, and cloves and cook, stirring occasionally, until thickened. (You can also add a little pineapple juice to this, if you wish.) Serve the glaze at the table over the ham.

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