



BAKED HAM WITH HONEY GLAZE

Servings: 12

Ingredients

- 2 1/2 pounds boneless Black Forest ham
- 3 1/8 ounces honey
- 3/4 ounce dark brown sugar
- 2 1/2 teaspoons pineapple juice
- 1 1/2 teaspoons whole cloves

Directions

Preheat the oven to 300 F (conventional) or 250 F (convection).

Trim excess fat from the ham. Place the ham, fat side up, on a rack in a baking pan.

Bake 45 minutes in a regular oven or 30 minutes in a convection oven. Remove from the oven.

Combine the honey, brown sugar and pineapple juice to make a glaze.

Drain the drippings from the ham. Cut off a thin layer of fat from the ham. Score the top of the ham in a diagonal direction, creating a diamond pattern. Stud with the whole cloves.

Bake the ham at 400 F for 30 minutes in a regular oven, 350 degrees for 20 minutes in a convection oven.

Remove the cloves prior to service and carve.

Side dishes

Mashed Sweet Potatoes

Seasoned Green Beans With Mushrooms



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