



Glazed Spiral Ham

Prep time

10 mins

Cook time

2 hours

Total time

2 hours 10 mins

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Recipe type: Dinner

Cuisine: American

Serves: 8-10

Ingredients

- 8-10 pound spiral ham

Glaze:

- 1 cup light or dark brown sugar, packed
- ½ cup honey
- ½ cup orange juice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves

Instructions

1. Remove ham from refrigerator at least 2 hours before cooking to bring it to room temperature
2. In a medium [saucepan](#), whisk together all of the ingredients for glaze
3. Bring to simmer and cook for 1-2 minutes or until sugar dissolves and glaze thickens slightly
4. Preheat oven to 325 degrees F
5. Unwrap ham and place in large roasting pan cut side down
6. Brush ½ of the glaze over the ham
7. Wrap tightly with foil
8. Bake for 12-15 minutes per pound or until ham reaches an internal temperature of 145 degrees F
9. Remove from oven and remove foil
10. Brush remaining glaze over ham, be sure to get in between slices ** see notes
11. Return to the oven and continue cooking for an additional 8-10 minutes
12. Remove from oven and loosely wrap with foil and let rest 15 minutes before carving and serving

Notes:

1. If glaze hardens, return to heat to loosen

