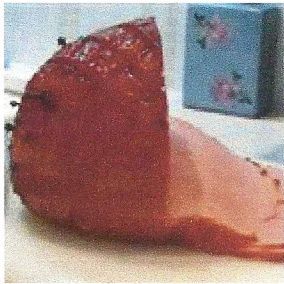


Honey Glazed Ham



Rated: ★★★★★

Submitted By: Colleen

Photo By: Carrie

Prep Time: 20
Minutes

Cook Time: 1
Hour 15 Minutes

Ready In: 1
Hour 35 Minutes

Servings: 15

"Serve your dinner guests a honey-glazed ham without the name brand price tag. This corn syrup, honey and butter glaze will do the trick on a spiral-cut ham from your grocery store."

INGREDIENTS:

- | | |
|------------------------------|-------------------------|
| 1 (5 pound) ready-to-eat ham | 1/4 cup dark corn syrup |
| 1/4 cup whole cloves | 2 cups honey |
| | 2/3 cup butter |

DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C).
2. Score ham, and stud with the whole cloves. Place ham in foil lined pan.
3. In the top half of a double boiler, heat the corn syrup, honey and butter. Keep glaze warm while baking ham.
4. Brush glaze over ham, and bake for 1 hour and 15 minutes in the preheated oven. Baste ham every 10 to 15 minutes with the honey glaze. During the last 4 to 5 minutes of baking, turn on broiler to caramelize the glaze. Remove from oven, and let sit a few minutes before serving.

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