

Honey Glazed Ham

Classic honey glazed ham with caramelized crust and juicy interior. Perfect for holidays, family dinners, and special occasions. Easy recipe with tips.

15 min

PREP

2h

COOK

2h 15min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Honey Glazed Ham

Ingredients

- 10 lb ham
- 1 cup honey
- 1 cup brown sugar
- 1 cup dijon mustard
- 1 tsp cinnamon
- 1 tsp clove
- 2 clove garlic
- 1 tsp black pepper

Instructions

- Prepare the Ham**

Preheat oven to 325°F (165°C). Remove the 10 lb ham from refrigerator and let sit at room temperature for 30 minutes. Using a sharp knife, score the surface in a diamond pattern, making cuts 1/4 inch deep and 1 inch apart across the entire surface.
- Make the Glaze**

Combine 1 cup honey, 1 cup brown sugar, 1 cup Dijon mustard, 1 teaspoon apple cider vinegar, 1 teaspoon cinnamon, 2 minced garlic cloves, and 1 teaspoon black pepper in a medium bowl. Whisk until completely smooth and well combined.
- Start Roasting**

Place ham cut-side down on a rack in a roasting pan. Brush with half the glaze mixture, working it into the scored lines with the brush. Cover loosely with aluminum foil.
- Roast**

Roast for 1 hour 30 minutes, or until internal temperature reaches 140°F (60°C) when tested with a meat thermometer in the thickest part.
- Final Glazing**

Remove foil and brush ham with remaining glaze mixture. Return to oven uncovered and roast for 20-30 minutes more, basting with pan juices every 15 minutes, until exterior is golden brown and caramelized.
- Rest**

Remove from oven when internal temperature reaches 145°F (63°C). Tent with foil and let rest for 15 minutes before carving to allow juices to redistribute.

Tips

Score the ham in a diamond pattern about 1/4 inch deep to allow the glaze to penetrate and create an attractive presentation.

Let the ham sit at room temperature for 30 minutes before cooking to ensure even heating throughout.

Reserve glazing until the final 30-45 minutes of cooking to prevent the sugars from burning and becoming bitter.

Use a meat thermometer to ensure proper internal temperature - 140°F for pre-cooked hams, 160°F for fresh hams.

Baste the ham every 15-20 minutes during the glazing phase to build up layers of flavor and maintain moisture.

If the glaze starts browning too quickly, tent the ham with aluminum foil to prevent burning while maintaining caramelization.

Let the ham rest for 15-20 minutes after cooking to allow juices to redistribute, ensuring moist, tender slices.

Save the pan drippings to make a delicious gravy or sauce to accompany the ham.