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Honey Glazed Ham



Ingredients

1 1/2 cup honey
1/4 tsp ground cinnamon
2 tbsp orange juice
1/4 tsp ground cloves
1/4 tbsp almond extract
3.6 kg fully cooked whole ham (pork)

Preparation

1. Preheat the oven to 160 degrees C or 320 degrees F.
2. In a bowl combine the honey, cinnamon, orange juice, clove, and almond extract - if desired.
3. Place the ham in a shallow roasting pan.
4. Bake in the preheated oven 1 1/4 hours.
5. Remove the ham from the oven, and baste with the honey glaze.
6. Return and continue cooking until the ham reaches an internal temperature of 60 degrees C or 140 degrees F.
7. Baste occasionally as the ham finishes baking.
8. Serve with mashed sweet potatoes and stuffing.
9.

Cooks Note