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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