

Copycat Honey Baked Ham Recipe

Ingredients:

- 8 lb bone-in spiral sliced half ham
- 2 Tbsp butter, melted
- 3 Tbsp honey
- 1 ½ cups granulated sugar
- ½ tsp seasoned salt
- ½ tsp onion powder
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground ginger
- ¼ tsp ground cloves
- ¼ tsp paprika
- pinch of allspice



Directions:

1. Trim ham if needed, then place in slow cooker. Combine melted butter and honey, then massage over ham, getting in between the slices a little. Cover and cook on low 4-5 hours.
2. At the end of the cooking time, preheat broiler to HIGH, and line a roasting pan with heavy duty aluminum foil.
3. Combine sugar, seasoned salt, onion powder, ground cinnamon, ground nutmeg, ground ginger, ground cloves, paprika and allspice in a small bowl. Pat half of the sugar mixture over the top of the ham.
4. Broil for several minutes, until bubbly and caramelized, then remove from oven.
5. To a small saucepan, add remaining sugar mixture. Add 3 tbsps of either water or ham juices from bottom of the slow cooker. A combination of water/ham juice and bourbon is a nice alternative! Stir, and heat to a boil. Boil for about a minute, then remove from heat.
6. Brush or pour glaze over the ham, then broil again for a minute or two (careful...don't let it burn!). Remove from oven and let ham rest for 5-10 minutes.
7. Serve warm or cold and enjoy!

Source: www.thechunkychef.com

Easy Honey-Baked Ham

Ingredients:

- 6 to 8 lb fully cooked smoked bone-in ham
- ¼ cup honey
- ¼ cup packed light brown sugar
- 2 teaspoons Dijon mustard



Source: www.pillsbury.com

Directions:

1. Heat oven to 325°F. Place ham on rack in shallow roasting pan. Roast 12 to 16 minutes per pound or until instant-read thermometer inserted in thickest part of ham reads 120°F.
2. Remove ham from oven. Pour drippings from pan. Cut fat surface of ham lightly in uniform diamond shapes.
3. In small bowl, mix honey, brown sugar and Dijon mustard; brush on ham. Roast uncovered about 20 minutes longer or until thermometer reads 135°F. Cover ham with tent of foil; let stand about 10 minutes or until thermometer reads 140°F.
4. Place ham on carving board or platter face down. Using a sharp carving knife, cut in half next to bone.
5. Place boneless side of ham fat side up and cut into slices. Cut remaining slices from bone-in portion, cutting away from the bone.