



## Tangy Honey Glazed Ham



Prep  
15 m

Cook  
2 h 45 m

Ready In  
3 h

allrecipes!

**Fred Meyer**

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*Recipe By:* Sue S.

"I came up with the glaze for this ham using ingredients on hand and it's the best I've ever tasted. If you have any glaze left over, you can add it to the pan drippings with a little flour or cornstarch and make a nice sauce to accompany the meat. Use the bone and ham trimmings to make soup afterwards."

**Bagged Navel  
Oranges 4 Lb**  
\$3.99 for 1 item -  
expires in 4 days

### Ingredients

1 (10 pound) fully-cooked, bone-in ham	1/3 large orange, juiced and zested
1 1/4 cups packed dark brown sugar	2 tablespoons Dijon mustard
1/3 cup pineapple juice	1/4 teaspoon ground cloves
1/3 cup honey	

### Directions

- 1 Preheat oven to 325 degrees F (165 degrees C). Place ham in a roasting pan.
- 2 In a small saucepan, combine brown sugar, pineapple juice, honey, orange juice, orange zest, Dijon mustard, and ground cloves. Bring to a boil, reduce heat, and simmer for 5 to 10 minutes. Set aside.
- 3 Bake ham in preheated oven uncovered for 2 hours. Remove ham from oven, and brush with glaze. Bake for an additional 30 to 45 minutes, brushing ham with glaze every 10 minutes.

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