



## Ham with Beer Glaze

A baked ham with a brown sugar-sweetened beer glaze..... Yummmmm

**Servings: 6 - 8**

- 1 fully cooked ham, about 3 to 4 pounds
- 1 cup beer  
Beer Glaze
- 1 cup brown sugar
- 1 tablespoon flour
- 1 teaspoon dry mustard
- 2 tablespoons red wine vinegar
- beer to make a smooth paste



Place ham in an uncovered roasting pan. Pour 1 cup of beer over the ham; bake at 350° for 1 hour. Baste with the pan drippings every 15 minutes. Meanwhile, combine ingredients for beer glaze, using enough beer to make a smooth, paste-like glaze. Remove ham from oven and score fat diagonally in a criss-cross pattern. Stud with whole cloves and spread with the beer glaze. Roast for 30 to 45 minutes longer, or until well glazed and cooked through. The internal temperature of a fully cooked ham should be about 140°.



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