



WILD. NATURAL. SUSTAINABLE.

# Hot Honey Glazed Berkshire Ham

Prep Time: 3 hours • Yields: 8-10 servings

## Ingredients:

1 pkg. Fossil Farms' Bone-in  
Smoked Berkshire Pork Ham;  
7 lbs. avg.

2 cups pork or chicken stock

1 cup Mike's hot honey

½ cup brown sugar

½ cup butter, melted

1 tsp. ground mustard

1 tsp. ground cinnamon

1 tsp. chile powder

1 tsp. ground ginger

## Method:

1. Preheat oven to 325°F.
2. Place ham in baking dish or roasting pan and add pork or chicken stock.
3. Cover ham with aluminum foil and bake for 2 hours or until internal temperature of 140°F has been reached.
4. Prepare the glaze by mixing together hot honey, brown sugar, melted butter, ground mustard, cinnamon, chili powder, and ground ginger.
5. Pull ham out of oven and and apply glaze.
6. Put ham back in oven and bake, uncovered, for an additional 20 - 30 minutes.
7. Remove from oven, serve and enjoy.

## Equipment:

Oven

Measuring spoons & cups

Medium bowl

Roasting pan

Pastry brush

