

MAKE IT!

Honey Mustard Ham

SERVES 12-14

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|---|--|---|--------------------|
| 1 | smoked, bone-in ham (about 10 pounds) | ½ | cup brown sugar |
| ½ | cup honey | 4 | tablespoons butter |
| ½ | cup American Spoon Whole Seed Mustard | | |

Preheat your oven to 350. Score the ham in a diamond pattern, about ¼-inch deep. Place the ham, cut side down in a roasting pan. Wrap the ham in a piece of parchment paper, then tightly wrap with aluminum foil. Bake for 45 minutes.

While the ham bakes, heat the remaining ingredients in a small sauce pot over medium-low heat, whisking occasionally until the butter melts and the sugar is dissolved. Remove from the heat and set aside.

After 45 minutes, remove the ham from the oven and increase the temperature to 400. Remove the foil and the parchment wrapping and brush the ham all over with about 1/3 of the honey-mustard glaze. Return the ham to the oven uncovered, and add additional glaze every 15 minutes until all the glaze has been used and the ham has a beautiful golden-brown crust, about 45 minutes more. Remove from the oven and let rest at least 20 minutes before slicing to serve.



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