



Ham Glaze

A glaze recipe with the perfect blend of savory, sweet flavors.

Ingredients

- 3/4 cup chicken stock
- 1 cup brown sugar
- 3/4 cup Dijon mustard
- 1 tsp. ginger
- 1 1/2 tsp. ground cinnamon
- 1/2 tsp. cloves (ground or whole)
- 3/4 cup pineapple juice
- 1/2 cup bourbon OR 1/2 can coke
- Canned pineapple rings
- Maraschino cherries



Directions

1. Add all ingredients together in a medium sauce pan, except pineapple rings, cherries, and cloves (if whole). Cook at medium-low heat and bring to a boil. Once boiling, remove from heat.
2. Score ham in diamond shapes about 1 1/2 inches deep. Place ham in a large roasting pan and pour half of the glaze mixture over top.
3. Cook, covered at 350 to 375 degrees F for 15 minutes per pound of ham. Baste ham throughout cooking, approximately every 30 minutes. During the last hour of cooking, uncover ham.



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