

EDIBLE PAINT

Recipe For

November 2016

HONEY GLAZED HAM

PREP TIME: 20 MINUTES
COOK TIME: 1 HOUR 15 MINUTES
YIELD: 15-20 SERVINGS

INGREDIENTS

1 (5 pound) ready-to-eat ham	2 cups honey
1/4 cup whole cloves	2/3 cup butter
1/4 cup dark corn syrup	

DIRECTIONS

Preheat oven to 325 degrees F (165 degrees C).

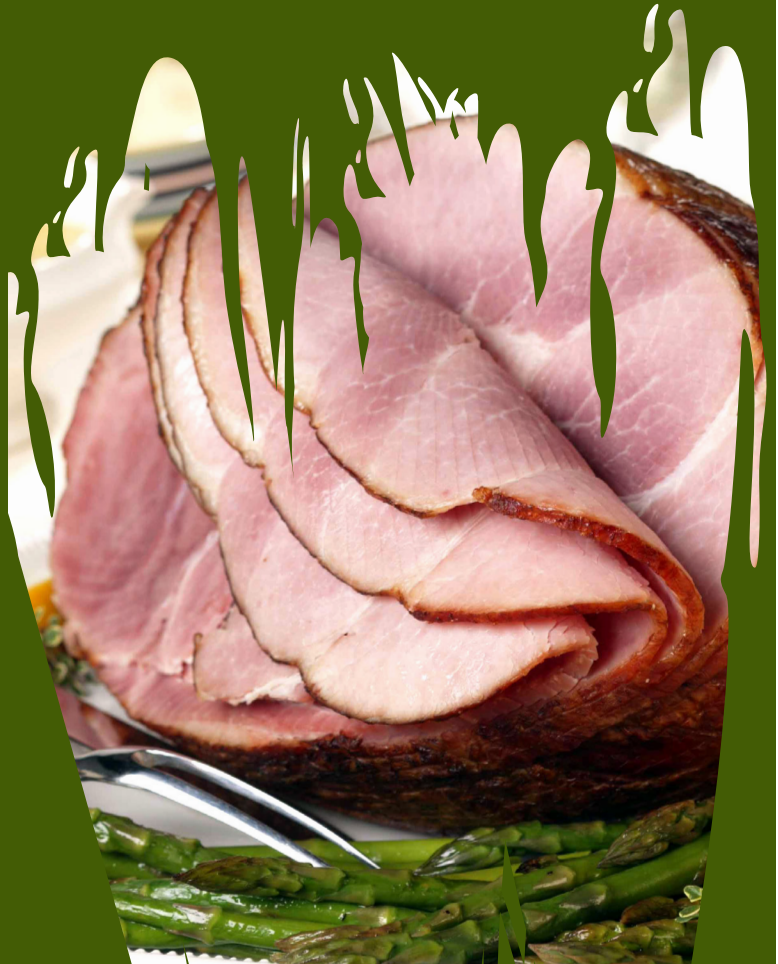
Score ham, and stud with the whole cloves. Place ham in foil lined pan.

In the top half of a double boiler, heat the corn syrup, honey and butter. Keep glaze warm while baking ham.

Brush glaze over ham, and bake for 1 hour and 15 minutes in the preheated oven. Baste ham every 10 to 15 minutes with the honey glaze. During the last 4 to 5 minutes of baking, turn on broiler to caramelize the glaze. Remove from oven, and let sit a few minutes before serving.

NOTES

If you make this in a slow cooker, using a slow cooker liner can make cleanup easier.



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Recipe Source: AllRecipes.com