

# Honey Glazed Baked Ham

*Mrs Jack Reed*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

## **Servings: 20**

*1 whole smoked ham  
cloves*

*prepared mustard  
3/4 cup brown sugar  
3 tablespoons honey*

Place the ham, fat side up, on a rack in a shallow baking pan.

Bake at 350 degrees, uncovered, with no water added for 20 minutes per pound.

Remove from the oven 30 minutes before the ham has finished cooking. Pour off the drippings. Remove all the skin.

With a sharp knife, score the fat into diamond shapes. Cut about 1/4 inch deep. Stick a clove in the center of each diamond.

To glaze the ham: Spread the whole surface with prepared mustard. Cover generously with brown sugar. Drizzle on the honey.

Return the ham to a moderate 375 degree oven. Bake for 30 minutes.

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Per Serving (excluding unknown items): 30 Calories; 0g Fat (0.0% calories from fat); trace Protein; 8g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Other Carbohydrates.