



Tangy Honey Glazed Ham

ULF #	Pack Size	Ingredients
562835	1/14#	Boneless Pit Ham
340837	1/50#	Brown Sugar
220202	12/46 oz	Pineapple Juice
353508	12/12 oz	Honey
221408	6/.5 gal	Orange Juice
103850	1/12 ct	Orange Zest
274209	12/8 oz	Dijon Mustard
298505	1/16 oz	Ground Cloves



Preheat oven to 325 degrees F (165 degrees C). Place ham in a roasting pan. In a small saucepan, combine brown sugar, pineapple juice, honey, orange juice, orange zest, Dijon mustard, and ground cloves. Bring to a boil, reduce heat, and simmer for 5 to 10 minutes. Set aside. Bake ham in preheated oven uncovered for 2 hours. Remove ham from oven, and brush with glaze. Bake for an additional 30 to 45 minutes, brushing ham with glaze every 10 minutes. Enjoy!

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