



Creole Ham

Prep: 15 minutes plus standing

Bake: 2 hours 50 minutes • Serves: 20

- 1 bone-in hickory smoked shank portion ham (about 12 pounds)
- 2 cups cane sugar
- 2 cups creole mustard
- 1 cup honey

1. Preheat oven to 325°. Place ham, cut side down, on rack in large roasting pan; add ½-inch water to pan. Cover pan tightly with aluminum foil; bake 2 hours or until internal temperature reaches 120°.
2. In small saucepan, whisk sugar, mustard and honey; heat to simmering over medium heat. Simmer 5 minutes, whisking occasionally; remove from heat. Makes about 4 cups.
3. Remove ham from oven; brush with some glaze and return to oven. Bake, uncovered, 50 minutes longer or until internal temperature reaches 130°, brushing ham with remaining glaze every 10 minutes. Add additional water to bottom of pan if glaze begins to burn.
4. Transfer ham to cutting board; cover loosely with foil and let stand 15 minutes before serving. Internal temperature will rise to 140° upon standing. Serve with remaining glaze.

*Approximate nutritional values per serving:
306 Calories, 6g Fat (2g Saturated), 79mg Cholesterol,
1926mg Sodium, 36g Carbohydrates, 0g Fiber, 36g Sugars,
35g Added Sugars, 27g Protein*