



## Glazed Sweet Bourbon Honey Ham

**Prep: 15 minutes plus standing**

**Bake: 1 hour 15 minutes • Serves: 12**

- 1 (3-pound) Hatfield® hardwood smoked honey roasted dinner ham
- Whole cloves
- 1¼ cups apple juice
- ⅔ cup packed brown sugar
- ½ cup Dijon mustard
- ¼ cup bourbon whiskey
- ¼ cup honey
- 3 tablespoons fresh lemon juice
- 1 teaspoon chopped fresh thyme

**1.** Preheat oven to 325°. Stud top of ham with cloves; place ham on rack in shallow roasting pan. Add ½ inch water to pan; cover pan with aluminum foil and bake 45 minutes.

**2.** In medium saucepot, whisk apple juice, brown sugar, mustard, whiskey, honey, lemon juice and thyme; heat to simmering over medium heat. Simmer 3 minutes or until thickened, whisking occasionally; remove from heat.

**3.** Remove ham from oven; brush with some glaze. Bake ham, uncovered, 30 minutes or until internal temperature reaches 120°, brushing ham with glaze every 10 minutes.

**4.** Transfer ham to serving platter; cover loosely with aluminum foil. Let stand 15 minutes before serving. Slice ham and serve with remaining glaze.

*Approximate nutritional values per serving:*

*220 Calories, 3g Fat (1g Saturated), 41mg Cholesterol, 567mg Sodium, 26g Carbohydrates, 0g Fiber, 25g Sugars, 13g Protein*

### Chef Tips

Serve ham drizzled with any drippings remaining in the baking dish.

Leftover ham? Add chopped ham to your favorite boxed mac and cheese mix or homemade macaroni and cheese recipe. Toss in some peas for added color and flavor.