



Tangy Honey-Glazed Ham



Ingredients:

- 1 $\frac{1}{4}$ cups packed dark brown sugar
- $\frac{1}{3}$ cup pineapple juice
- $\frac{1}{3}$ cup honey, or more to taste
- $\frac{1}{3}$ large orange
- 2 tablespoons Dijon mustard
- $\frac{1}{4}$ teaspoon ground cloves
- 1 $\frac{1}{2}$ teaspoons lemon juice, or to taste (Optional)

Method:

1. Combine brown sugar, pineapple juice, and $\frac{1}{3}$ cup honey in a saucepan. Zest orange into the saucepan, and then squeeze in the juice. Add Dijon mustard and ground cloves; whisk mixture over medium-high heat as it comes to a boil. Reduce heat and simmer until glaze thickens slightly, 5 to 10 minutes.
2. Taste glaze and adjust seasonings. Add lemon juice for more tang, or honey to make it sweeter. Set aside.
3. Remove ham from the oven after it has baked for 2 hours. Brush with glaze. Bake for an additional 30 to 45 minutes, brushing ham with glaze every 10 minutes.
4. Serve hot and enjoy!