



# HONEY-DIJON GLAZED HAM

STEP AWAY FROM YOUR TRADITIONAL GLAZE AND SURPRISE YOUR FAMILY WITH A GLAZE THAT'S RICH WITH FLAVOR AND DIJON.

PREP TIME:

10 MIN

COOK TIME:

3 HR

TOTAL TIME:

3 HR 10 MIN

SERVES:

8 PEOPLE

## INGREDIENTS

- 1 8lb. Frick's Bone-In Portion Ham
- 1/4 cup water
- 1/2 cup honey
- 1/4 cup brown sugar (light or dark)
- 1/4 cup whole grain dijon mustard
- 1/4 cup dijon mustard
- 1/4 teaspoon ground cinnamon
- 1/8 - 1/4 teaspoon cayenne pepper
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon smoked paprika
- 1 1/2 tablespoons balsamic vinegar
- 1/8 teaspoon kosher salt

## INSTRUCTIONS

Preheat oven to 325 degrees. In a large baking dish with 2-inch high sides, pour in the water. Gently place the ham, flesh side down into the dish. With a sharp knife, cut a hatch-cross score all over the exterior of the ham, about an inch apart. Cover the entire dish tightly with aluminum foil, and bake 10-12 min per lb. until the ham registers 130 degrees internally.

Meanwhile, combine the honey, brown sugar, dijon mustards, cayenne, cinnamon, black pepper, smoked paprika, balsamic vinegar, and kosher salt in a large measuring cup. Whisk until fully combined, set aside.

When the ham has reached temperature, remove from oven, and turn up the heat to 425 degrees. Place oven rack to the lower-middle position. Remove foil from ham and gently pour off the accumulated juices. Gently transfer the ham to a shallow baking sheet, flesh side down. Brush on some of the glaze all over the surface of the ham, making sure to get into all the crevices. Be careful, it's super tender and may fall apart depending on the score cuts. Place the glazed ham back into the 425 degree oven, and allow it to caramelize and candy. This will take about 10-15 minutes. Remove ham once again and liberally glaze it a second time. Place back into the oven for another round of caramelization, an additional 10 minutes or so. Allow ham to cool and serve. Enjoy.

A Chef Resha of Carnal Dish creation

• FAMILY OWNED FOR FIVE GENERATIONS •

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