

# Awesome Baked Ham

Baked Ham with an Apricot Honey Glaze is a show-stopping roast that is simple to prepare, tender and so juicy. Watch the video tutorial and make this baked ham recipe for your Thanksgiving, Christmas, or Easter dinner.

We love serving beautiful roasts for the holidays that make people's eyes light up such as Prime Rib, juicy Roast Turkey, our top-rated Beef Tenderloin, and of course this glazed baked ham. Here is everything you need to know about buying and baking an impressive ham (It's easier than you think).

The glaze makes this ham! The glaze is simple and the flavors just work with apricot preserves, honey, brown sugar, dijon mustard, and butter. It comes together fast and creates a beautifully caramelized exterior. It also makes the pan drippings taste incredible which we pour over the ham slices when serving.

## How to Buy a Ham:

The ham we purchased was an 11 1/2 lb, bone-in, cut from the shank end, spiral-cut ham. When shopping for a ham, consider the following questions:

**Bone-In or Boneless?** Bone-in will give you better flavor and nicer texture. Boneless can be a little spongy because it's reshaped after the bone is removed to keep it from falling apart and look more appealing.

**Shank end or Butt End?** Ham is the back leg of pork. A full ham sliced in half will result in the shank end and the butt end. The butt end is the upper part of the ham and tends to be more tender and flavorful, but the bone also includes the hip bone, making it difficult to carve around. The shank end is the lower part of the ham and has a straight bone, making it much easier to carve.

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## **Ingredients**

15 lbs whole bone-in ham  
1 lb brown sugar...  
1/2 cup yellow mustard  
aluminum foil

## **Directions**

In a medium size mixing bowl, mix yellow mustard and brown sugar until you have a thick "paste".

Take all wrappers off of ham and trim away excess fat.

Line baking pan (I spray with Pam in case some of the brown sugar mixture escapes, clean up is easier) with Aluminum foil.

Place ham on foil and spread brown sugar/mustard paste on top.

Fold and seal foil.

Do not open again until ham is done.

Bake at 350° for 4 hours.

Let set for about 1 hr then carve.

One of the best tasting hams you will ever have!

source: [allrecipes.com](http://allrecipes.com)